

Pickled Cactus (Nopales en Escabeche)

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Ingredients:

- 1 pound of fresh and clean cactus (nopales) and cut in strips
- 4 carrots clean and peeled and cut in strips
- 6 garlic cloves in half
- 1 medium onion in slices
- 5-6 dried red peppers
- 2 teaspoons whole black pepper
- 2 teaspoons dried thyme
- 2 teaspoons dried marjoram
- 5 whole bay leaves
- 1 cup water
- 1 cup white vinegar
- 2 teaspoons corn oil
- water as necessary

In big pot with boiling water put the cactus and the carrots boil for 3 minutes and then drain add cold water to stop the cooking process and drain again. In a large skillet put the oil add the peppers, onion, garlic, whole black pepper, thyme, marjoram and bay leaves cook stirring constantly just until the onion turns transparent then add the cactus, vinegar and water. let it boil for about 5 minutes and it's done. If you want to preserve it then pour the cactus in a sterilized jars while still hot put the lids on and boil the jars until the jars are sealed (you will hear a "pop" from every jar it's sealed). To check if the jars are sealed put your thumb finger in the center of the lid if it doesn't pop up and down then it's sealed, and if ti does then boil it again until "pops". If you want to use the cactus right away then let it cold completely before serving.