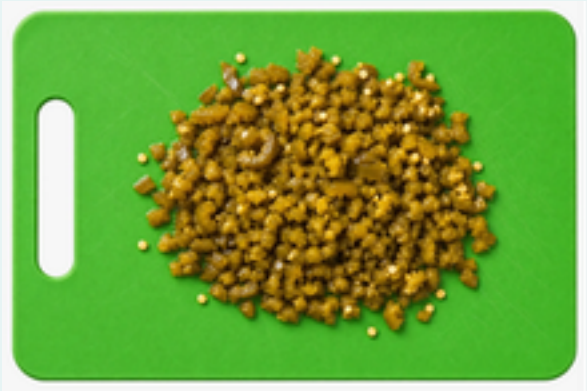
Chopped Jalapeños

Sliced jalapeños chopped and kept in their brine.



INGREDIENTS

- 2.5kg Bucket sliced jalapeños

METHOD

1. Open the bucket of sliced jalapeños and take the slices out of the brine.
2. Keep the brine in the bucket, do not throw it away.
3. On a green chopping board, chop the sliced jalapeños into small chunks.
4. Put the chopped jalapeños back into the brine in the bucket, close the lid and refrigerate until needed.

EQUIPMENT

- Chopping board
- Vegetable knife
- Sealable container

TIPS

- Ensure you keep the Jalapeno brine (pickling juice) and do not throw it away.

NOTES

- Shelf life: chopped and refrigerated 2 months.

WATCH THE METHOD

Jalapeños Prep https://www.youtube.com/watch?v=GlNrrb_5lKE