

Ayvar Verica

Category: Condiment

Servings: 2

Rating: 10

Source:

Description:

This red pepper relish was the best of many wonderful dishes served by Nena Rijjavić when we visited them in Croatia.

Ingredients:

vinegar	0.3 liters
water	1 liter
salt	3 Tablespoons
sugar	4 Tablespoons
red bell pepper	4 KG the long, pointed variety, chopped in half
eggplant	1 1/2 KG, skinned and sliced
garlic	one head
chili pepper	one hot
oil	1/2 Liter

Instructions:

Combine the vinegar, water, salt, and sugar and bring to a boil. Add the peppers and cook for 2 to 3 minutes. Add the eggplant, garlic, and chili pepper and cook until the peppers are soft. Cool and mince finely through a meat grinder. Boil for one hour with hot oil. Put into warm glass jars and bake in a 150 degree C oven until a crust forms. Cool in the oven overnight, put a little oil on top, seal, and store for later use.

Makes 4-5 jars.