Fermented Sweet Pepper Salsa

5 Medium sweet red peppers

5 Jalapenos - Seeds removed

1 Medium sweet onion

1-2 cloves garlic - minced

1/2 to 3/4 tablespoons of kosher or pickling salt

Step 1

Roughly chop the bell peppers, jalapenos and onions. Then place in a food processor and pulse to mince until you have the desired consistency.

Step 2

Transfer to a large bowl and add the garlic and salt. There should be a fair amount of brine already created.

Step 3

Transfer the mixture into a quart or half gallon jar. Press the mixture down with either your hand or a pestle to further extract the brine from the veggies. If you are using a weighting system then place the weight on top.

Step 4

Seal the jar with your Easy Fermenter Lid

Step 5

Wait 14-21 days for the ferment to complete. We suggest you begin to taste at the two week mark. As long as the ferment is under the brine in the cold storage this ferment can last upwards of a couple of years in the fridge.

That's it. Pretty easy recipe but it's very tasty and a great way to add healthy garnishing to your meals.