

Spicy Pineapple Vinegar

Yield: 1 Quart

This is a great recipe when you have pineapple rinds. Instead of throwing them away make spicy pineapple vinegar and use as a marinade for pork, chicken, or vegetables. Also a great compliment to meat or fish, after cooking, splash a little over the meat or fish instead of lemon juice.

- 2 Ripe pineapple rinds
- 1/2 Large red onion, thinly sliced
- 1 Teaspoon black peppercorns
- 20 Garlic cloves, crushed
- 6 Hawaiian chili peppers, finely chopped
- ½ Cup white or rice vinegar
- ½ Teaspoon salt
- 1 Tablespoon sugar

Put the pineapple rinds in a pot large enough to hold them comfortably and pour in enough water to cover. Bring to a boil over medium heat and cook until the pineapple peel is very tender, about 30 - 40 minutes.

Meanwhile, put the onions, oregano, peppercorns, garlic, chili pepper, vinegar, salt and sugar in a large jar with a tight-fitting lid.

Strain the hot pineapple liquid into the jar. Allow to cool before storing in the refrigerator. The vinegar ages well.

Note: You can grow pineapple. Cut off the pineapple top, pull back the layers until you see roots ends, place in a cup of water and keep in a sunny location until the root system is established. Once the roots are established, plant in potting soil and keep in a sunny location, water as needed. Be patient, it takes two years for a pineapple to appear.



Recipes Courtesy of Kiele O Kona Coffee Company

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