

Tree Chicago Johnny's Hot Giardiniera Recipes

To Soothe Your Soul

SMOKED OLIVE OIL GIARDINIERA

This one here is great for beginners. If you have a smoker, some extra time, and an extra bottle of our Chicago Johnny's olive oil giardiniera, then you are in for a treat! Smoking our giardiniera gives an added layer of depth you won't get from any other giardiniera. Our seasoned olive oil is enhanced by smoking, it isn't overwhelmed by it.

Step 1: Drain the oil from some giardiniera into a foil pan, then put the vegetables from the giardiniera in another. In the coldest part of your smoker place your vegetables, in the next coolest spot put the oil. You don't want hot smoke for this, you want a low heat with a medium amount of smoke. Smoke the oil for about an hour, the vegetables for only 30 minutes. DO NOT COOK the vegetables, keep your heat LOW.

Step 2: Cool each pan & pour back into the giardiniera jar, write "Smoked" on the jar, and keep in the fridge and use as needed.

*This is a great way to use the extra oil in our giardiniera if you accumulate a few bottles worth of oil.



Since our giardiniera is made in olive oil, it will coagulate in the fridge at low temperatures. This will not work with any giardiniera not made in olive oil. Simply take a freezer safe container, and your Malort, and add one part of our hot giardiniera (with or without vegetables, but it seems much spicier with when you have the vegetables and the oil) to every 3 parts of malort. You can add more giardiniera for a spicier finish, or less for a more mild finish, but this is a happy medium. Shake up your mix, freeze for an hour or more, then strain. You will be left with spicy giardiniera malort, and in the fine mesh strainer will be the solidified olive oil and any vegetables that you may have used.

GIARDINIERA MALORT

You've had a Malort Face, it's time to take it to the next level.

THREE FIRE FRIES

To make crispy fries cut russett potatoes into fry shape and place in cold water in a pot. Bring to a boil for 5 minutes, strain, and let the potatoes steam out as they cool. Freeze individually on a rack. Then fry from frozen for 5 minutes, pull out of the oil and cool, then fry again for 5 minutes. That's how you get crispy french fries.



Ingredients for the sauce: 2 Tbl bacon fat (or any fat), 1 1/2 tbl flour, 1 cup whole milk, 8 oz shredded cheddar, 1 jalapeno, diced.

*Make the cheese sauce by heating up 2 tbl of bacon fat, giardiniera oil, or any style of fat you wish, then add 1 1/2 tbl of flour and whisk until flour turns a light brown. Slowly pour in whole milk while still whisking so the milk doesn't scorch until you've added about 3/4 to 1 cup of whole milk. Then kill the heat, and add 8 oz of shredded cheddar cheese. Mix in your diced jalapeno. For additional heat add a few shakes of crushed red pepper. Dash some coarse sea salt to taste. Eat with a fork.

Toppings: Diced Tomatoes, Crispy Fried Italian Sausage, Diced Onions, Drained Giardiniera Vegetables.

www.ChicagoJohnnys.com