

Asian Pickled Vegetables

June 17th, 2021

This recipe serves: 1

Prep Time: 00:30

Cook Time: 00:00

Vinegar has been used for centuries to preserve food and provide a zesty flavor. Pickled vegetables are easy to make. They can be a nice addition to Stir Fry, Korean Bibimbap, or even as a Pizza topping.

Ingredients:

1/4 Cup Rice Vinegar

1/4 Cup Apple Cider Vinegar

1 Tablespoon Srirachi Sauce (optional)

Vegetables to pickle:

Cucumbers, Bean Sprouts, Red Onions, Okra, Jalapeno Peppers, Cabbage, etc.

Directions:

Prepare the vegetables. Rinse well in cold water.

For Cucumbers: Slice into thin slices, or peel, quarter, and remove the seeds

For Red Onion: Slice into thin rings.

For Peppers: Cut into rings, removing the seeds.

For Okra: Slice off the stems and tails.

For Cabbage: Shred into long pieces.

Prepare any other vegetables accordingly.

Pack the vegetables into a clean pint-sized jar.

Mix the Rice Vinegar, Apple Cider Vinegar, and (optional) Srirachi.

Fill the jar so that the vegetables are covered with liquid. Pack the vegetables down, as needed.

Close the jar and refrigerate for 30 minutes or up to 3 months.