

Quick Pickles

Recipe from Tilth Alliance

Makes 8-10 servings

Ingredients

- 1/4 cup red wine vinegar or white vinegar
- 1/4 cup cold water
- 1 ½ teaspoons sugar
- 1 tablespoon kosher salt
- 2 cups of vegetables (see below for suggestions)



Photo credit: Rachel Cooks website

Instructions

Mix vinegar, water, sugar, and salt in a jar or container with a tight-fitting lid. Stir or shake until salt and sugar are dissolved.

Vegetable suggestions:

- 1 quarter head of red cabbage, shredded or thinly sliced
- 2 medium carrots, cut into thin slices
- 1 bunch red radishes, cut into thin slices
- 1 small red onion, cut into thin slices

Add vegetables to brine. Let sit in refrigerator for at least 30 minutes before serving. Pickles can be stored in the refrigerator for up to 2 weeks.

Notes:

- Get creative with your flavors! Try adding peppercorns, whole mustard seeds, or chunks of ginger root to the jar to add more flavor to your pickles.
- Use any combination of vegetables to make a jar of mixed pickles.