

Quick Pickled Spring Vegetables



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 4-5 cups mixed spring vegetables, thinly sliced (try carrots, radishes, green beans, asparagus, zucchini)
- ½ sweet onion, thinly sliced
- 4 inch long piece of ginger, peeled and thinly sliced
- 2 cloves garlic, minced
- 1 ½ cups rice vinegar
- 1 ½ cups water
- Juice of 2-3 limes
- 3-4 tablespoons sugar or honey
- ¾ teaspoon salt
- Seasonings to taste

Directions

1. Fill 2 clean quart sized jars with the vegetables, garlic and ginger.
2. Bring the rice vinegar, water, lime juice, sugar and salt to a boil in medium saucepan.
3. Pour liquid over vegetables and cover, tipping jar back and forth to disperse and coat vegetables.
4. Place the jar in the refrigerator and let sit for at least 4 hours or overnight. Store in the refrigerator

Recipe from Cook Well Berkeley: Spring Vegetables Made Easy, Spring 2013