

Spicy Vietnamese QuickPickled Vegetables

Savannah · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

These Vietnamese style pickled vegetables are traditionally served as a condiment for banh mi sandwiches but they make a nice side for anything you'd normally pair with coleslaw like fish and chips, barbecued meats, fish tacos etc. Store in the refrigerator for up to one month.

Ingredients

- - 2 cups water - 1 ½ cups rice vinegar - 2 tablespoons white sugar - 2 teaspoons salt - ½ pound carrots
- peeled and cut into matchsticks - ½ pound purple daikon radish
- peeled and cut into matchsticks - ½ pound English cucumbers
- thinly sliced - 2 medium jalapeno peppers
- sliced into rings

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Inspect two pint-sized jars for cracks
2. discarding any defective ones. Immerse in simmering water until needed. Wash new
3. unused lids and rings in warm soapy water. Dotdash Meredith Food Studios Bring water
4. vinegar
5. sugar
6. and salt to a boil in a medium saucepan over medium heat. Cook until sugar dissolves
7. about 3 minutes. Turn off the heat and let cool for 2 minutes. Meanwhile
8. divide carrots
9. radish
10. cucumbers
11. and jalapeños evenly between the two clean jars. Pour hot liquid over vegetables in the jars and let come to room temperature
12. about 30 minutes. Dotdash Meredith Food Studios Screw on lids and refrigerate for at least 1 hour before serving. Dotdash Meredith Food Studios Recipe Tip The longer you let the vegetables pickle
13. the better they get. They also get spicier
14. so only use one jalapeño if you're sensitive to heat. Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount consumed will vary.