

Recipes by Yuko Yamamoto

MIXED PICKLED VEGETABLES

- 3 Persian cucumbers (or 1/2 seedless cucumber)
- 1/2 head cauliflower
- 3 carrots
- 3 stalks celery
- 1 fennel
- 2 sweet peppers (assorted colors, i.e. red, orange and yellow)
- 4 or 5 radishes
- 1/2 cup brown rice vinegar
- 3 tbs brown sugar
- 3 tbs kosher salt
- 4 tbs ice water

- 1— Chop vegetables, and mix in a big bowl.
- 2— Tightly pack vegetables in a wide mouth Ball jar (2 quarts).
- 3— Separately mix sugar, salt, vinegar and ice water, and allow time to dissolve.
- 4— Pour liquid mixture into the Ball jar, close lid, and gently mix by turning it upside down.
- 5— Then let the jar sit in refrigerator for 8 to 12 hours. For very lightly pickled vegetables, you can try them after just 4 to 5 hours.

