

Vietnamese Pickles

1 quart water
2/3 cup distilled vinegar
4 Tbsp sugar
3 Tbsp salt
equal parts carrot, daikon and cucumber, julienned
4 oz cilantro
1 birds eye chile, sliced thin

1. Warm the water and vinegar enough to dissolve the sugar and salt, and stir to dissolve.
2. Add to remaining ingredients and allow to pickle at least 1 hour before using.