

Homemade Veggie Pickles

From Jan Ziegler

Thinly sliced into rounds: carrots, daikon radishes, red radishes, onion, and garlic.

1/2 cup olive oil

1/2 cup umeboshi vinegar (aka ume plum vinegar)

1/2 cup rice vinegar

1/2 cup balsamic vinegar

1/2 cup filtered water

DIRECTIONS:

Mix all of the veggies together in a glass container or bowl. Add equal amounts of the liquid ingredients until the vegetables are covered. Let sit out of the refrigerator for a day or two.

The umeboshi vinegar is an important ingredient because it's salty.

Once (before i bought the umeboshi vinegar) I added dill pickle brine from an open jar of pickles that I had in the fridge and that worked ok too. --Jan