



Quick Taco Pickles

Makes approximately 2 pint jars

Ingredients

- 1 bunch of radishes
- 3 carrots, peeled
- 1 jalapeño (or more if you'd like more heat), seeds and stem removed
- 3 scallions
- 1 clove garlic
- 1/2 lime
- A handful of chopped cilantro
- Salt, to taste
- 1/2 cup of distilled white vinegar
- 1/4 cup apple cider vinegar
- 1/4 cup red wine vinegar
- 1/2 cup sugar

1. Thinly slice all of the vegetables and lime. I used a mandoline to make sure everything was evenly sliced.
2. Bring the sugar and vinegars to a slow boil and whisk until all the sugar is dissolve. Place in the fridge to cool it to room temperature.
3. Combine the radishes, carrots, jalapeño, scallions, garlic, lime slices, and cilantro. Pour the cooled pickling liquid over them. Store in the fridge in jars or any sealeable container. Let them sit for at least an hour before digging in. The original recipe said they would keep for a couple weeks, but I found they were best within the first week.