

Vietnamese Pickled Green Mangoes

<http://userealbutter.com/2011/03/28/vietnamese-pickled-green-mangoes-recipe/>
inspired by [White On Rice Couple](#)

2 cups rice wine vinegar
1 cup sugar
5 green mangoes
handful of Thai chiles

Combine the rice wine vinegar and sugar in a small saucepan and heat over medium flame. Stir until the sugar melts. Remove from heat and let cool. Peel the mangoes and slice the flesh off the stones. Slice the chiles. Place mangoes and chiles in a large container and pour the cooled vinegar over everything. Cover the jar and refrigerate for at least a couple of hours before serving. Will keep in refrigerator for a few weeks (at least).