

Vietnamese Pickled Vegetables

<http://userealbutter.com/2011/08/22/vietnamese-pickled-vegetables-recipe/>
from [*White On Rice Couple*](#)

1 lb. daikon, peeled and julienned
1/2 lb. carrots, peeled and julienned
1 cup unseasoned rice vinegar or white vinegar
1/4 cup sugar (or more, to taste)
2 tsps kosher or sea salt
1 cup water

Make sure the vegetables are fairly dry (pat them dry) so they don't dilute the pickling liquid with excess water. Combine the vinegar, sugar, salt, and water together until the sugar dissolves. Place the vegetables in a jar large enough to fit them all and pour the pickling liquid into the jar so that all of the vegetables are submerged. Store them sealed in the jar in the refrigerator for 5 days for best flavor. (I was too impatient and cracked them open after an hour – they were great).