

# Pickled Cabbage Variations

*This is a great condiment that pairs well with a variety of dishes. It keeps well in the fridge for 2-3 weeks.*



## Ingredients

- 1 small head of red cabbage, sliced thin
- Half-inch slice of fresh ginger, peeled
- Half of a jalapeno, ribs and seeds removed, thinly sliced
- 2 cloves garlic
- ½ teaspoon mustard seeds
- 2 cups rice wine vinegar
- 2 teaspoons sugar
- 1 tablespoon salt

## Steps

1. In a large bowl combine cabbage, jalapeno, ginger, garlic and mustard seeds.
2. In a large microwave-safe measuring cup (or bowl) combine vinegar, sugar and salt. Microwave on high for 4 minutes or until the mixture is bubbling and the sugar is dissolved.
3. Pour vinegar mixture over cabbage. Stir well. Allow the mixture to cool. Put into jars or a large airtight container. Chill overnight before using.

## Ingredients

- ½ of a small head of red cabbage, sliced thin
- 4-5 garlic cloves whole or thinly sliced
- 1 cup apple cider vinegar
- 1 cup water
- 1 tablespoon sugar
- 2 teaspoons kosher salt

## Steps

1. In a jar (1.5 liter jar is perfect) add the cabbage and garlic. You may have to really shove it in tight and it will look like it won't fit. Don't worry!
2. In a large microwave-safe measuring cup (or bowl) combine vinegar, water, sugar and salt. Microwave on high for 4 minutes or until the mixture is bubbling and the sugar is dissolved.
3. Pour vinegar mixture over cabbage. Put the lid on the jar and shake well. Allow the mixture to cool before putting jar in the fridge. Every few hours invert the jar to insure the cabbage at the top is getting the pickling liquid. You only need to do this a few times before the cabbage breaks down in size and is fully immersed in the vinegar mixture.