



Pickeled veggies

Description

Never ever made this before, but now Im a fan. Such a good thing to have in the fridge and add to salads, or Indonesian food or something.

You can make it with all kinds of veggies ofcourse, but this simple version is with cauliflower and carrot.



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Ingredients

- Cauliflower
- Big carrot
- 200 ml White vinegar
- 100 gr Sugar
- tsp Turmeric
- 2 tsp Curry
- 1 Cinnamon stick or 1/2 tsp powder

- Ginger (1 thumb fresh)



Directions

- Cut cauliflower into florets and the carrot into slices
- Heat vinegar in small cooking pan, add the sugar and 150 ml water.
- Add all other ingredients
- Add cauliflower and carrot
- Put everything in clean jar and put in fridge
- You can use these pickled vegetables for a few weeks till a month.