

Pickled Carrots and Radishes

Ingredients:

- 1 small basket of radishes
- 3 large carrots
- 2 small chillies
- ½ cup distilled white vinegar
- ½ cup apple cider vinegar
- ¼ cup sugar
- Salt



What to do:

- 1) Thinly slice carrots and radishes and arrange in sterilised jars. Thinly slice chillies and sprinkle over carrots and radishes.
- 2) Combine vinegars, sugar and salt in a saucepan and heat until dissolved.
- 3) Allow vinegar to cool while cleaning the workstation then pour liquid over vegetables, ensuring they are totally covered. Close lids and store in the fridge.

