

Pickled Cucumber and Carrot

This recipe for is for an Asian inspired pickled cucumber and carrot with a hint of ginger. This dish is very popular and can be served as a side dish, in sandwich and in salad.



I love this pickled cucumber and carrot...it is a nice addition to the table as a side dish and yes, taste delicious in a sandwich as well. There is a nice balance between the tart and sweetness, and the ginger just adds a nice kick to it.

The great thing about this simple way to pickled is that they stay almost forever in the refrigerator...not that it last that

long, you know what I mean.

My mom makes this pickled cucumber and carrot very often...and always send a jar to when we go visit her...this time I decided to make my own, and the nice thing is that you can always adjust the ration between the sugar and vinegar, depending on your taste. I am giving you the basic recipe, please feel free to change as your palate desire.

Ingredients:

- 1 cup sugar
- 1 cup vinegar
- $\frac{1}{2}$ tablespoon salt
- 3 lbs cucumber
- 1 lb carrot
- Ginger to taste, I used 1 $\frac{1}{2}$ chunk, cut into thin stripes





Method:

Peel carrot and wash the cucumbers and remove the seeds if necessary.

Cut the carrot and the cucumber into approximately 1 $\frac{1}{2}$ to 2 inch lengths by approximately $\frac{1}{4}$ inch.

Place the carrot and the cucumber into a bowl and the salt and toss. Set aside for approximately $\frac{1}{2}$ hour to 1 hour.

In the meantime, dissolve the sugar in the vinegar and stir well until all the sugar is dissolved. Add the ginger into the vinegar mix. Set aside. Or alternatively you can add the ginger when adding the vinegar by layering with the veggies.

Drain the water from the carrot and cucumber, by removing as much as you can.

In a jar, alternate by adding layers of veggies and then vinegar mix. Make sure that all the veggies are covered by the

vinegar mix.

Place the jar in the refrigerator for at least one day before serving. And the longer the cucumber and carrot stay in the refrigerator the tastier they will get.





If you enjoy this simple Asian inspired recipe for pickled cucumber and carrot, you might want to check on Vietnamese Pickled Daikon and Carrot recipe.



Did you know that ginger has been used in China for over 2000 years? It is known to help digestion, and treat nausea, stomach upset and even diarrhea.

Thank you for stopping by Color Your Recipes...have

a colorful week!