

SUPER SIMPLE FRESH PICKLED CABBAGE

Ingredients

- 4 cups Red or White cabbage, thinly *sliced* (*about 1/2 cabbage*)
- 1 cup Shredded Carrot (2-3 Carrots)
- 1 1/2 cup water
- 1 cup apple cider vinegar
- 2 tablespoon sugar
- 2 teaspoon [salt](#)
- 2 tsp minced Garlic
- 1/2 tsp Chili Flakes
- 2 tsp pickling spice blend (sweet)



Instructions

1. Using a sharp knife, slice the cabbage into thin slices, Mix with the shredded Carrot and pack into 1L (1qt) mason Jar(s)
2. Combine water, apple cider vinegar, sugar and salt in a saucepan. Bring to a simmer over medium-high heat then remove from heat.
3. Pour the hot water, vinegar, sugar and salt mixture over the cabbage in a mason jar. The liquid should cover the cabbage. Wipe the edges of the jar(s) with vinegar and screw the lid(s) on.
4. Place the jar with quick pickle mixture in the refrigerator and leave for at least 30 minutes. Then, enjoy however you like!
5. This is delish by itself but makes a great addition to tacos, salads or sandwiches!