

# Pickled Cabbage

Makes 6 cups

*This is a great condiment that pairs well with a variety of dishes. It keeps in the fridge for a few 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.
2. Pour vinegar mixture over cabbage. Stir well. Allow the mixture to cool. Put into jars or a large airtight container. Chill overnight before using.