

## *Taco Pickles*

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*2 bunches of radish  
a handful of carrots  
couple jalapeños (more or less depending on your love of heat!)  
handful of chopped cilantro  
salt to taste  
1/2 cup of distilled white vinegar  
1/4 cup apple cider vinegar  
1/4 cup red wine vinegar  
1/2 cup sugar*

Cut up all your veggies into whatever shape you like. (I used my mandolin slicer and just made them into thin round pieces) Bring your sugar and vinegar to a slow boil and whisk until all the sugar is dissolved and then store in the fridge or freezer to bring it back to room temp. Once cool, add the liquid to your mix of veggies, jalapeño, cilantro and salt and combined. Store in a container in the fridge and eat your pickles over the next couple of weeks. Obviously great on tacos, but these would be equally awesome on salads or sandwiches or even a piece of grilled fish!



*YUMMmmm*

**SOURCE: <http://www.evakolenko.com/eat-this-taco-pickles/>**