

QUICK PICKLED CABBAGE

INGREDIENTS

1 pound Cabbage, sliced roughly

1 small Onion, sliced ¼ inch thin

1 Cup Water

2/3 Cup Apple Cider Vinegar

1 Tablespoon Mustard Seeds

1 teaspoon Celery Seeds

2 teaspoons Salt

¼ Cup Brown Sugar

DIRECTIONS

Place vegetables into a heat-proof & non-reactive bowl (ie: non-metallic) Bring Pickle Brine ingredients to a boil for 30 seconds and then pour over vegetables.

Allow to cool to room temperature before storing in the refrigerator up to 2 weeks.

Serve with Cured Meats, sandwiches, and Pot Roasts.