

Homemade Pickled Vegetables Recipe

Yield: 4 servings



Ingredients

Liquid from 1 jar of pickles (pickles removed or eaten)

2-5 root vegetables, sliced into coins*

1 jalapeno, sliced into coins, optional

1-3 Tablespoons white distilled vinegar

* **root vegetable options:** carrots, radishes, turnips, beets, ginger, etc.

Instructions for Adults

Assist with supervision of safe knife skills.

Instructions for Kids

- Slice vegetables and jalapeno (if using).
- Place the sliced vegetables in the pickle jar of pickle juice. Fill to within 1-inch of the top of the jar. If the liquid doesn't completely cover the vegetables, add white vinegar until it reaches the top of the jar.
- Screw the lid on the jar and shake to blend the vinegar with the pickle juice.
- Place in the fridge overnight. Serve.

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