

Mexican Pickled Vegetables—adapted from several recipes

- 10.5 ounces cider vinegar
- 1 Tablespoon sea salt
- 1 Tablespoon granulated sugar
- 1 teaspoon dried oregano
- 1 bay leaf
- 4 carrots, sliced diagonally on an angle
- 1 jalapeno, cut in slices
- 1 onion, cut into half slices
- 2 garlic cloves, halved
- 5-6 large radishes, if desired, sliced

Heat the vinegar, salt, sugar, oregano, bay leaf, and $\frac{1}{4}$ cup of water in a saucepan over medium heat. Stir to dissolve the sugar and bring to a boil.

Add the remaining ingredients and cook for 2 minutes. Pour into a bowl and cool to room temperature.

Refrigerate for at least an hour. Can be served cold or at room temperature.

Store in a glass canning jar. Keeps for a couple of months, too, so you can make a batch and use it for a bunch of Taco Tuesdays!