

instant vegetable pickles

4-6 generous servings

- 2 cucumbers, trimmed and sliced into 1/4-inch rounds (peel if store-bought American variety)
- 1 small zucchini, trimmed, and sliced into 1/4-inch rounds
- 1 small yellow (summer) squash, trimmed, and sliced into 1/4-inch rounds
- 3 tablespoons minced red pepper
- 3 tablespoons minced green pepper
- 2 tablespoons minced red onion
- 1 garlic clove, smashed and minced or grated
- 1 teaspoon kosher salt (or to taste)
- 1-2 teaspoons white sugar (or to taste)
- 1/2 teaspoon freshly ground black pepper
- Generous pinch crushed red pepper (or to taste)
- 1 cup white (or pickling) vinegar — or more to cover about half of the vegetables

In a large bowl, mix together all of the ingredients, tossing lightly. Taste and adjust seasonings (usually sugar or salt). Eat immediately or refrigerate, well covered, for up to 3 days.

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