

## *Sweet Pickled Vegetables With Ginger*

1/2 pound pickling cucumbers (2 - 3 inch)

1 teaspoon pickling salt

1/2 cup peeled, thin-sliced fresh ginger

2 small dried chile peppers

1 1/2 cups rice vinegar

1 1/2 cups water

1 1/2 cups sugar

2 cups diagonal carrot slices (1/5 inch thick)

1 large bell pepper, cut into 1-inch squares

3/4 lb. onions (1 large or 2 medium), cut into 1-inch chunks

Makes 2 Quarts

Gently wash the cucumbers and cut them into 1-inch lengths, discarding a thin slice from each end. Toss the cucumbers with 1/2 teaspoon salt in a bowl. Let the cucumbers stand for 1 to 2 hours.

In a large nonreactive saucepan, bring to a boil the ginger, chile peppers, vinegar, water, sugar, and remaining 1/2 teaspoon salt, stirring to dissolve the sugar and salt. Remove the pot from the heat, and add the carrots. Let the mixture cool.

Drain and rinse the cucumbers, and drain them again. Add the cucumbers, pepper, and onion to the saucepan. Mix well, then transfer the vegetables and liquid to a 2-quart jar. Cover the jar with a nonreactive cap, and refrigerate it.

The pickles will be ready to eat after about 3 days. Refrigerated, they will keep for at least 2 months.

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