



Thai style pickles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cucumbers, cut into 6cm long sections
- 2 carrots, peeled and cut into sections
- 4 dried chili peppers, deseeded and sliced
- 2 cloves of garlic, minced
- 1 teaspoon of sichuan pepper, crushed
- 1 teaspoon of black pepper, ground
- 2 teaspoons of dried coriander
- 100 ml of rice vinegar
- 50 ml of hot water
- 2 teaspoons of palm sugar
- 1 tablespoon of light soy sauce
- 1 fish sauce

Instructions

1. Prepare vegetables.
2. Dissolve palm sugar in hot water.
3. Place chili peppers, garlic and sichuan pepper in blender, pulverize.
4. Use pickling container, pour in dissolve palm sugar, rice vinegar, light soy sauce, fish sauce, blended spices, dried coriander and black pepper, mix well.
5. Place vegetables, weight them down, place container in the fridge.
6. Ready next day.