**Pickled Curry Mangoes**

**Yield:** 1 Quart Jar

**Equipment:**

1 - Mandolin

1 - Saucepot

1 - Cutting Board

1 - Vegetable Peeler

1 - Measuring Spoons and Cup Set

1 - Chef's Knife

**Ingredients**

4-ounce Rice Vinegar

4-ounce Water

1/2 cup Granulated Sugar

1 teaspoon Kosher Salt

1 teaspoon Cumin, ground

1 teaspoon Cardamom, ground

1 teaspoon Curry Powder

1/2 teaspoon Crushed Red Pepper Flakes

2 each Mangoes, peeled and thinly sliced

1/2 each Onion, peeled and thinly sliced

**Instructions**

1. Place mango and onion in the pickling container. Set aside.
2. Add remaining ingredients into a saucepot. Over high heat, bring to a boil. Reduce to a simmer and heat until sugar is dissolved.
3. Pour pickling liquid over mango and onion.
4. Follow a standard canning procedure to seal container.