

# Quick Pickles

## Ingredients

- ½ cup rice vinegar
- ½ cup water
- 1 teaspoon sea salt

## Instructions

1. Combine vinegar, water, and salt in a 2-cup glass measuring cup and stir until salt is dissolved.
2. Thinly slice vegetables and add to the vinegar mixture.
3. Refrigerate for a couple of hours before serving.

## Notes

Vegetable ideas: cucumber, red onion (add some sugar), radish, carrot, jalapeño