

Do Chua (marinated veggies) |

Recipe for 12 tapas

Description

A Vietnamese preparation that will fit right in with any dish.

Note

They will keep 5 days in the fridge.

Ingredients

Do Chua marinated veggies

- 300 Gr Carrot
- 300 Gr Daikon
- 1 Tbsp Salt
- 250 Ml Rice vinegar
- 100 Gr Sugar

Preparation

- Preparation time **60 mins**
- Resting time **30 mins**

Do Chua marinated veggies

Peel the carrots and the Daikons. Cut them in a julienne or grate them. Mix the veggies with some salt and let rest 15 minutes. Strain.

Mix the rice vinegar with the sugar, and cover the veggies, mix well.

Let marinate for at least 30 minutes in the fridge, mixing occasionally.

You can keep the final product in some Mason jars.

Bon appétit!