Quick Pickled Vegetables

Makes 8-10 small servings

INGREDIENTS

- 1 bunch each: baby carrots, thin asparagus and green beans, trimmed
- 1 bunch radishes, trimmed and halved
- 1 quart white wine vinegar
- 1 cup sugar
- 1/4 cup pickling spice
- 2 cloves garlic, smashed

DIRECTIONS

- 1. Place vegetables in deep dish.
- 2. Combine remaining ingredients in large pot; bring to boil. Pour over vegetables.
- 3. Cover with plastic wrap. Let sit overnight, strain and serve.