



Pickled Cabbage Relish

Serves 1

Ingredients:

- 20 oz. wt. Cabbage , shredded
- 8 oz. vol. Red Onions , small diced
- 1 oz. vol. Kosher Salt
- 8 oz. vol. Granulated Sugar
- 4 oz. vol. Apple Cider Vinegar
- 1 tsp. Tumeric
- 2 tsp. Celery Seed
- 1 oz. vol. Creole Mustard

Directions:

1. Place cabbage and onions in a non reactive mixing bowl. Sprinkle with kosher salt and let sit at least 1 hour.
2. Heat sugar and vinegar in a saucepan and bring to a simmer. Remove from heat and add in spices and whisk in mustard.
3. Cool slightly.
4. Drain cabbage and squeeze out as much liquid as possible.
5. Place into a clean mixing bowl.
6. Pour enough syrup over to coat and place in a storage container.
7. Label, Date and Refrigerate.