



Vinegar Sauce with pickled Vegetables

Ingredients for the Vegetables

4 carrots, 1 cabbage turnip, 1-2 table spoons of salt

Wash the vegetables and cut into fine slices. Then cover the vegetables with salt for about 30 minutes. After that rinse the vegetables under cold water and dry them. Put them in the sauce and let sit again for about 1 hour

Ingredients for the Sauce

- 1 table spoon fish sauce
- 1 table spoon sugar
- 1 table spoon vinegar
- 5 tables spoons warm water
- pepper
- garlic
- fresh chilies
- chopped ciltrano (coriander)

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Dissolve the sugar in the mixture of water, vinegar and fish sauce. Add the chopped garlic and the chopped chilies. Then put in the vegetables. At the end season with the ciltrano.