

## **Making Mixed Vegetable Pickles**

Cut 500 grams cabbages into a size of 1 X 1 cm. and dry in the sun until they become withered.



Mix the following ingredients- cut cabbages, ¼ cup sugar, 2 teaspoons ground ginger, 1 tablespoon ground garlic, 1 tablespoon ground galingale, 1 tablespoon rice liqueur, and ¼ cup salt



Tightly pack mixed vegetables into containers and put lids on.



Place the containers in the sun for 3 days



Further ferment in the containers for another 2 weeks.



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