

## Making Spicy Pickled Cabbage

Wash 500 grams cabbages and chop them into big pieces.



Pack the chopped cabbages into containers.



Prepare a pickling solution: Mix together 2 tablespoons brown sugar, 1 tablespoon salt, ½ tablespoon ground garlic, 1 tablespoon ginger and 1 cup vinegar.



Bring the mixture to boil and let it cool down.



Pour the pickling solution over the cabbages and tightly cap.



Ferment for 1-2 days



Pickled cabbage