



# Easy Pickled Cabbage Recipe for Tasty Dishes

## Introduction

Quick pickled cabbage is a vibrant and tangy condiment that can elevate a variety of dishes. Whether you're adding it to sandwiches, tacos, or grain bowls, its crunchy texture and zesty flavor will surely delight your taste buds. This recipe from Love and Lemons is not only simple but also requires minimal ingredients, making it an easy addition to your culinary repertoire.

## Detailed Ingredients with measures

3 packed cups shredded red cabbage (from  $\frac{1}{4}$  to  $\frac{1}{2}$  of a cabbage)  
 $\frac{1}{2}$  cup thinly sliced red onion  
1 garlic clove, smashed (cut into pieces if using multiple jars)  
1 cup apple cider vinegar  
1 cup water  
2 teaspoons cane sugar  
2 teaspoons sea salt  
1 teaspoon whole cumin seeds (optional)

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 1 minute

Total Time: 1 hour 15 minutes (plus optional overnight chilling)

Yield: About 2 to 3 cups

This quick pickled cabbage recipe is a fantastic way to incorporate fresh flavors into your meals. Enjoy the benefits of a nutritious condiment that is easy to prepare and keeps well in your refrigerator for about two weeks.

## Detailed Directions and Instructions

### Prepare the Vegetables

Place the shredded cabbage, sliced red onion, and smashed garlic clove into a large lidded jar or divide them among 2 to 3 smaller jars.

### **Make the Brine**

In a small pot over medium heat, combine the apple cider vinegar, water, cane sugar, sea salt, and cumin seeds (if using). Simmer the mixture until the sugar and salt dissolve, about 1 minute.

### **Combine and Cool**

Pour the hot brine over the cabbage mixture in the jar(s). Cover and gently shake the jar(s) to ensure the cabbage is submerged in the brine. Uncover and let the mixture cool to room temperature, pressing the cabbage down if needed to keep it fully submerged.

See also [Orange Cake with Red Berries](#)

### **Chill and Serve**

Once cooled, cover the jar(s) and refrigerate for at least 1 hour before serving. For optimal flavor, let the pickled cabbage chill overnight.

## **Notes**

### **Serving Suggestions**

This pickled cabbage is a tangy, crunchy addition to sandwiches, tacos, grain bowls, and more.

### **Storage**

It keeps well in an airtight jar in the refrigerator for about 2 weeks.



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## Cook techniques

### Shredding Vegetables

Shred the red cabbage to create uniform pieces that will pickle evenly. A sharp knife or a mandoline can be used for this task.

### Slicing Onions

Thinly slice the red onion to enhance its flavor and texture in the pickling process. Aim for consistent thickness for even pickling.



### **Smashed Garlic**

Smashed garlic releases more flavor than minced. Use the flat side of a knife to crush the garlic clove and add it to the jar.

### **Making Brine**

Combine vinegar, water, sugar, and salt in a small pot, heating it just enough to dissolve the sugar and salt, creating a balanced brine for pickling.

### **Submerging Ingredients**

Ensure that the cabbage and other vegetables are fully submerged in the hot brine for optimal pickling. Lightly shake the jar to mix the ingredients.

### **Cooling Process**

Allow the pickled mixture to cool to room temperature before refrigerating. This aids in the pickling process and ensures safety.

### **Chilling for Flavor**

Refrigerate the pickled cabbage for at least an hour, but overnight chilling enhances the flavor, making it even more delicious.

## **FAQ**

### **How long does pickled cabbage last in the refrigerator?**

Pickled cabbage can be stored in an airtight jar in the refrigerator for about 2 weeks.

See also [Chicken Parmesan Grilled Cheese Sandwich](#)

**Can I use white cabbage instead of red cabbage?**

Yes, you can substitute white cabbage for red cabbage, but the flavor and color will be different.

**Is it necessary to use apple cider vinegar?**

Apple cider vinegar is recommended for its flavor, but you can use other vinegars, keeping in mind that the taste will vary.

**Can I add other spices to the brine?**

Absolutely! Feel free to experiment with other spices such as mustard seeds or coriander seeds for added flavor.

**What dishes can I use pickled cabbage in?**

Pickled cabbage is versatile and can be added to sandwiches, tacos, grain bowls, salads, and more for a tangy crunch.

## Conclusion

This Quick Pickled Cabbage is a delightful way to add a burst of tangy flavor and crunch to your meals. Its simplicity in preparation and versatility makes it an ideal accompaniment to a variety of dishes. Whether you're looking to enhance your sandwiches, tacos, or grain bowls, this pickled cabbage will elevate your dining experience while remaining fresh for up to two weeks in the fridge.

**Quick Pickled Carrots**

Combine thinly sliced carrots with the same brine ingredients for a

colorful and crunchy side.

### **Cabbage Slaw**

Toss the pickled cabbage with shredded carrots and a creamy dressing for a vibrant slaw perfect for BBQs.

### **Vegan Tacos**

Use pickled cabbage as a topping for your favorite vegan tacos, adding a zesty crunch.

### **Grain Bowls**

Layer pickled cabbage over quinoa or brown rice, along with roasted vegetables, for a nourishing grain bowl.

### **Sandwiches and Wraps**

Incorporate pickled cabbage in sandwiches or wraps for extra texture and flavor.

See also [Oreo Cupcakes](#)

### **Asian-Inspired Dishes**

Serve pickled cabbage alongside stir-fries or Asian-style meats for a fresh contrast.

### **Salad Enhancer**

Add pickled cabbage to green salads for an unexpected tangy twist that complements leafy greens.

### **Pasta Dishes**

Mix pickled cabbage into cold pasta salads for an interesting kick and crunch.





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