

Momofuku Vinegar Pickles

For brine:

1 cup very hot tap water
½ cup rice-wine vinegar
6 Tablespoons sugar
2 ¼ teaspoon kosher salt
(Optional: 1 teaspoon coriander seeds)

For veggies:

2 pounds whole baby carrots, scrubbed,
peeled, and trimmed
3 bulbs fennel



Pack carrots (for larger ones, cut them length-wise, so they are snack size) and fennel (core and cut into 1/8-inch strips) into mason jars or 1-quart plastic containers, cover with brine, close lid, and refrigerate. They'll be ready in four days. Most will keep for up to a month.