

Recipe: Japanese Pickled Cauliflower



Miniature six-pack of contour bottles from Japan, circa 1990

A delicately flavored, crisp relish or salad to serve with sandwiches, hamburgers, meat loaf or barbeque chicken.

1 medium size head of cauliflower
1 green pepper
1/2 cup very thinly sliced celery
3/4 cup Coca-Cola®
6 tablespoons wine vinegar or white vinegar
1/4 cup sugar
1 1/2 teaspoons salt

Break off each floweret in cauliflower, wash and drain. Wash and remove seeds from green pepper; cut into thin 2-inch strips. In large bowl, combine cauliflower and green pepper. Cover with boiling water; let stand 2 minutes; drain thoroughly. Add celery. In small pan, heat Coca-Cola with remaining ingredients. Pour over vegetables. Toss lightly with a fork, and pack into a 1-quart glass jar. Push down lightly so liquid covers vegetables. Cover and chill overnight. This keeps in the refrigerator for several days. Makes about 1 quart.