**Pickled Vegetable Salad with Thai Chili Aioli**

**Vegetables:**

2 large daikon radish

15# carrots shredded

10# green cabbage shredded

7# green papaya shredded

1 cup lime juice

½ cup sambal

½ cup fish sauce

5 cups salt

**Pickling Liquid:**

7 bottles rice vinegar

2 cups red wine vinegar

6 cups sugar + ½ cup

1 cup salt

1 cup fish sauce

**Thai Chili Aioli:**

1 gal mayonnaise

1 cup sugar

6 oz. minced garlic

1 cup rice vinegar

½ cup fish sauce

1 pkg. Thai chilies tipped

2 bunches cilantro leaves and stems

1 Tbsp. black pepper

2.5# Bean Sprouts, 1 oz. Thai basil leaves, and 1 bunch cilantro leaves to garnish

**INSTRUCTIONS**

**Vegetables:**

1. To prepare the daikon, peel them and slice them in half from top to bottom. Put them in a bowl large enough to hold them all. Add 1 cup of salt and mix together. Let sit for 1 hour. After 1 hour rinse the radish very well to remove the salt. Put the rinsed daikon in a container.
2. To prepare the carrots, peel them and shred them on the mandolin. Put them in a bowl large enough to hold them all. Add 2 cups of salt and mix together. Let sit for 1 hour. After 1 hour rinse the carrots very well to remove the salt.
3. To prepare the cabbage, take the outer leaves off. Cut it in quarters from top to bottom. Cut the core out of it. Slice it very thinly with a knife. Put them in a bowl large enough to hold them all. Add 2 cups of salt and mix together. Let sit for 1 hour. After 1 hour rinse the cabbage very well to remove the salt.
4. To prepare the papaya, peel them and cut them in half from top to bottom. Scoop out the seeds and shred them on the mandolin. Mix in a bowl with 1 cup lime juice, ½ cup sambal, and ½ cup fish sauce. Store in a container.
5. Mix the carrots and cabbage together in a container, but leave the daikon and papaya separate.

**Liquid:**

1. Mix all ingredients together in a bowl **EXCEPT THE RED WINE VINEGAR AND ½ CUP SUGAR.** Make sure the sugar and salt dissolve all the way.
2. Take 3 cups of the liquid and put into a smaller bowl. Mix in the red wine vinegar and ½ cup sugar. Pour this over the rinsed daikon radish. Let marinate for several days to pickle.
3. Pour the rest of the original liquid over the mixture of carrots and cabbage.

**Aioli:**

1. Put all ingredients **EXCEPT FOR MAYONNAISE** in the blender and blend to a paste.
2. Mix the mayonnaise and the paste together in a bowl.
3. Adjust seasonings.