**Scallops with Taco Pickles**

2 bunches of radishes, thinly sliced

2 carrots, thinly sliced

2 jalapenos, sliced into matchsticks

½ cup chopped cilantro

Salt and pepper to taste

½ cup white vinegar

¼ cup apple cider vinegar

¼ cup red wine vinegar

½ cup sugar

12 scallops

6-inch tortillas

In a sauce pan, bring sugar and vinegars to a slow boil and whisk until sugar has dissolved and then store in the fridge or in freezer to bring to room temperature.

Once cool, add the liquid to the veggies, jalapeno, cilantro and salt. Store in covered container in fridge up to 2 to 3 weeks.

To make tacos, grill or sear scallops. Place 3 scallops on warm tortilla and top with taco pickles… enjoy