**Pickled Vegetables**

*Recipe courtesy of Max Heidel*

**INGREDIENTS**

- 1 ½ cups thinly sliced vegetables (carrots, cucumbers, daikon radish, red onion)
- 2 jalapenos sliced (scrape out the seeds for less heat)
- 1 ½ cups rice wine vinegar
- ¾ cup sugar
- 2 ¼ teaspoons of kosher salt

**DIRECTIONS**

1. Thinly slice your vegetables and cut your jalapenos. Pack your vegetables tightly into a jar.

2. Heat the rice wine vinegar, salt and sugar over medium heat. Stir the mixture until the sugar dissolves completely. Once the liquid comes to a simmer, remove it from stove and pour the hot liquid over the vegetables in your jar.

3. Leave the lid off of the jar until the liquid cools down.

4. Store in the refrigerator.
JPSS data inform the U.S. Drought Monitor Map, which shows drought conditions for each U.S. region, helps officials plan for food shortages and plays a role in decisions involving agricultural reimbursements and other drought-related government assistance. The data also provide important information on crop health and production. JPSS satellites travel around the Earth’s poles 14 times a day and observe the entire Earth twice daily, once during daytime and once at night.  

Due to climate change, drought conditions remain significant and steady throughout much of the United States. Scientists rely on JPSS satellites for daily updates about land surface temperature, soil moisture, and vegetation health to help monitor and predict drought severity.  

Did You Know?  

Data from JPSS are used by the National Weather Service to forecast weather 3 to 7 days in advance.  

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