



## Quick Pickled Radishes

### INGREDIENTS

8 ounces radishes, thinly sliced  
3/4 cup apple cider OR rice vinegar  
1/2 cup hot water  
2 teaspoons salt  
1 teaspoon sugar

### DIRECTIONS

Thinly slice the radishes using a sharp knife or a mandolin slicer.

Place the sliced radishes in a jar capable of holding about 16-20 ounces. We used a round weck jar, but any kind that closes will do.

Whisk together the vinegar, water, sugar, and salt in a medium-sized bowl until the sugar and salt are fully dissolved. Pour the mixture over the radishes and let sit at room temperature for at least 1-4 hours. Cover the jar with a lid and place it in the refrigerator for at least 1 day to pickle. The longer it pickles, the sweeter and softer the radishes will be.

### NOTES

Use the pickles on whatever you like! Pickled radishes will last for a few weeks stored in their jar in the refrigerator.

