



PICKLED RADISHES

Yield: 1 pint

INGREDIENTS

- 1/2 pound radishes, thinly sliced
- 1 cup water
- 1 1/2 cups red wine vinegar
- 1 tablespoon sugar
- 1 tablespoon Italian spices
- 1 garlic clove, smashed

INSTRUCTIONS

- 01** Fill a pint-sized Mason jar with sliced radishes and set aside.
- 02** In a pot, heat the water, vinegar, sugar, spices, and garlic to a gentle simmer and stir until sugar is completely dissolved.
- 03** Let mixture cool to room temperature and pour over the radishes leaving 1-inch of headspace.
- 04** Cover and refrigerate for at least 4 hours before serving. Pickled radishes will store in the refrigerator for up to 2 months.