

Refrigerated Sweet Pickled Radish

Non-Preserving

Yield: about 1 pint

- 1 bunch radishes (1/2 pound), stem and root ends removed and cut into 1/8-inch slices
- 1/2 cup white or apple cider vinegar (5% acidity)
- 1/2 cup sugar
- 1/4 cup water
- 1 teaspoon Pickling Salt
- 1 teaspoon mustard seeds
- 1/2 teaspoon ground black pepper
- 1 bay leaf
- 1/2 tsp. dried crushed red pepper (optional)

1. Bring vinegar, next 6 ingredients, and, if desired, crushed red pepper to a boil in a small stainless steel or enameled saucepan.
2. Place radishes in a hot 1-pint jar.
3. Ladle hot pickling liquid over radishes. Remove air bubbles. Wipe rim with a dampened clean paper towel; adjust two-piece metal canning lid.
4. Let cool on a wire rack (about 1 hour). Chill 6 hours before serving. Store in refrigerator up to 4 months.

Source: freshpreserving.com, 2019