



Karen's Quick Pickled Radishes

SERVINGS: 1 JAR

PREPPING TIME: 15 MIN

COOKING TIME: 0 MIN

Ingredients

- 1 bunch of radishes
- 3/4 c white vinegar
- 3/4 c water
- 1 tsp salt
- 1 tsp dill OR 1 slice of jalapeno
- 1 garlic clove

Directions

1. Thinly slice radishes and fill a pint sized jar
2. Add dill or jalapeno and garlic clove to jar
3. Bring to a boil white vinegar, water & salt
4. Pour hot brine over radishes to fill jar
5. Allow to cool slightly
6. Seal & refrigerate

