

Pickled Radishes

Just Say Yes to Fruits and Vegetables

This recipe gives a new rad-ish flavor to your favorite sandwich!



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Pickled Radishes

Serves 4 • Serving: ½ cups



You can also try pickling cucumbers, turnips, or beets!

Ingredients:

- 2 cups sliced radishes
- ½ teaspoon salt
- 1 teaspoon honey
- 1 cup vinegar

Directions:

1. Place radishes into a bowl and sprinkle with salt. Set aside.
2. Make the dressing: in a small bowl, combine honey and vinegar and mix well.
3. Pour the dressing over the radishes.
4. Cover and set aside at room temperature for 20-30 minutes.
5. Drain liquid before serving.
6. Enjoy or refrigerate and serve cold!
7. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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