# **Simple pickled Radishes**

# **INGREDIENTS**

* **Fresh radishes.**
* **White vinegar/apple cider vinegar.**
* **Spices:** Mustard seeds, black peppercorns/cracked black pepper, bay leaf, red pepper flakes/chilli flakes, salt.
* **Sugar.**

## **HOW TO PICKLE RADISHES**

1. **Prepare the radishes:**Wash radishes well and remove leaves and stems. Slice the radishes thinly with a sharp knife or a mandolin slicer and place in a sterilized jar.
2. **Make the pickling liquid:**Heat vinegar, spices, sugar and salt in a small saucepan until the sugar dissolves then pour the brine over the sliced radishes.
3. **Seal and store:**Seal the jar and allow to cool. Allow the radishes to pickle for at least 2-3 days but up to 4 months in the fridge.