



Radish Pickles

Prep Time: 5 min Pickling Time: 1-7 days Makes 1 quart

Ingredients:

- 10 radishes, washed and trimmed
- 5 garlic cloves, smashed
- 2 cups white vinegar
- 1 tsp salt
- Pinch of black pepper
- 2 tsp honey
- 3 sprigs fresh dill (optional)
- Fresh water to fill

Instructions:

1. Cut radishes in quarters or in thin slices.
2. Combine all ingredients into a clean 1 quart glass jar.
3. Add enough water to cover radishes.
4. Shake until salt and honey are dissolved.
5. Keep in the fridge for 24 hours before enjoying. They will keep in the fridge for 1 month.

Follow along with the kid-friendly recipe video!



www.youtube.com/c/AppleSeedsInc



Top your sandwich, tacos or salads with these tasty pickles!

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