

# Spicy Quick Pickled Radishes



*Makes about 1-1/4 cups*

*Super simple, spicy pickled radishes that are ready to eat immediately! These pickled radishes are amazing on tacos, burgers, salads and more.*

## INGREDIENTS

- 1 bunch radishes
- 3/4 cup white wine vinegar or apple cider vinegar
- 3/4 cup water
- 3 Tablespoons honey or maple syrup
- 2 teaspoons salt
- 1 teaspoon red pepper flakes (this yields very spicy pickles, so use 1/2 teaspoon for medium spicy pickles or none at all)
- 1/2 teaspoon whole mustard seeds (*optional*)
- Optional add-ins: garlic cloves, black peppercorns, fennel seeds, coriander seeds

## DIRECTIONS

1. To prepare the radishes: Slice off the tops and bottoms of the radishes, then use a sharp chef's knife or mandolin to slice the radishes into very thin rounds. Pack the rounds into a pint-sized canning jar. Top the rounds with red pepper flakes and mustard seeds (*optional*).
2. To prepare the brine: In a small saucepan, combine the vinegar, water, honey or maple syrup and salt. Bring the mixture to a boil, stirring occasionally.
3. Once boiling, pour the mixture over the radishes.
4. Let the mixture cool to room temperature. You can serve the pickles immediately or cover and refrigerate for later consumption. The pickles will keep well in the refrigerator for several weeks, although they are in their most fresh and crisp state for about 5 days after pickling.

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