

Pickled Radishes

Yield : 4 pints or 2 quart mason jars

Ingredients :

4 pints full of sliced radishes or other vegetable

4 cups of white vinegar

1 1/2 cups of water

2 1/2 tablespoons of pickling salt

1/2 cup of sugar

Directions :

1. Thinly slice radishes and pack them into mason jars
2. Combine, vinegar, sugar, water, salt in a sauce pan and bring to a boil. Once boiling, reduce heat and simmer brine for approximately 5 minutes.
3. Combine, vinegar, sugar, water, salt in a sauce pan and bring to a boil. Once boiling, reduce heat and simmer brine for approximately 5 minutes.
4. Pour brine over vegetables.
5. To seal the jars, put the lid on each jar and place in a boiling water bath for 10 minutes.

Note: This all-purpose brine is great for pickling any vegetable. Beans, cucumbers, and carrots all make for great pickles. Pickles can be eaten the next day and will keep in the fridge for months.

