

## MORTON & BASSETT SPICES®

# *Farmers Market Pickled Radishes*



- 1 lb assorted radishes (suggestions: watermelon, sparkler, cherry belle, white icicle, purple daikon radish)
- 1 ½ cups water
- 2 teaspoons salt
- 2 teaspoons sugar
- 1 ½ cups white wine vinegar
- 1 Morton & Bassett Bay Leaf
- 1 teaspoon Morton & Bassett Whole Black Peppercorns
- 1 64 oz jar with a lid

Using a mandolin, carefully slice the radishes to desired thickness.

Combine the water, sugar, salt, vinegar, Whole Black Peppercorns, and a Bay Leaf into a 64 oz jar.

Add in the sliced radishes, tightly cover with the lid, and refrigerate

Radishes will be ready to eat after 24 hours of pickling and will keep for up to one month in refrigeration.



[mortonbassett.com](http://mortonbassett.com)

