

Quick Pickled Radishes

Prep: 10 minutes Total: 10 minutes

Smaller radishes are usually sweeter; larger ones can be sharper and more peppery (which is good for salads).

Ingredients

Serves 4.

2/3 cup red-wine vinegar

1/2 cup sugar

Coarse salt

15 medium-size red radishes (about 6 ounces), ends trimmed, thinly sliced

Directions

1. In a medium bowl, stir together vinegar, sugar, and 2 teaspoons coarse salt. Add radishes, and stir to combine. Let stand 30 minutes before serving. Pickled radishes are best used within a few hours but can be kept refrigerated for up to 1 day.

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