

# Quick and Easy Pickled Radishes

by [Leela](#) on June 3, 2009 in [She Deglutenizes](#), [She Jams and Pickles](#), [She Uncooks](#), [She Veges](#)



Visit a farmers' market and buy more farm-fresh radishes than you think you can eat as that is a wise thing to do. Eat them smeared with [fresh homemade butter](#) and lightly sprinkled with sea salt until you're all radished out as that is the best way to enjoy the sweetness and crunch of fresh radishes.



Then gather a couple of bunches of leftover radishes and wash and trim them leaving some of the tops and the "tails" intact. For the bigger radishes, you may want to half or quarter them. The little tiny ones can be left whole.

Measure out about 2 cups' worth of prepared fresh radishes and put them in a glass container. Mix together 1/4 cup of Japanese rice vinegar, 1/4 cup sugar, and 1 teaspoon salt; stir until the sugar dissolves. Pour the mixture over the radishes; stir, covered the container with plastic wrap and keep it chilled overnight.

Though the pickled radishes will remain crunchy, they will have lost some of their bright colors. Any beauty lost will be more than made up for by the delicious flavor they pick up from the pickling juice.

Pickled radishes are great with anything that you usually eat with kimchi.

**SOURCE: <http://shesimmers.com/2009/06/how-to-make-pickled-radishes-quick-and.html>**