

## Quick Pickled Red Radishes

Preparation: 15 minutes

Yield: about 1 1/2 pints

*The Silver Chef Cookbook*  
Salads/Dressings/Sauces

*Recipe by Greg Strahm, The Silver Chef*

*Pickled radishes are so simple and quick to make. They make a great alternative to the standard dill pickle and are delicious on sandwiches, burgers, or barbecued pulled pork sandwiches. They keep for up to three weeks in your refrigerator and their flavor develop over time as the spice infuse the radishes.*



**1 1/2 dozens medium to large red radishes, very thinly sliced**  
**2/3 cup apple cider vinegar**  
**1 cup water**  
**2 tablespoons sugar**  
**2 teaspoons kosher salt**

**1/2 teaspoon red pepper flakes**  
**1/2 teaspoon whole coriander seeds**  
**1/2 teaspoon whole mustard seeds**  
**4 whole allspice berries**  
**6 whole black pepper corns**

- 1) Slice radishes thinly on a mandolin or by hand and place in a 1 quart glass jar. A Ball jar works great.
- 2) In a medium sauce pan place all other ingredients and bring to a boil just long enough to dissolve sugar.
- 3) Pour over radishes, cover and allow to sit for a minimum of 1 hour.
- 4) Place in refrigerator and chill. Once chilled they are ready to serve.

NOTE: They will keep for up to 3 weeks in refrigerator.