

Ginger-Scented Pickled Radishes

Kathy's Note

These are quick pickles that you make in the refrigerator—no canning or week-long pickling process required. Use any type of radishes you have on hand. The pickles are ready to eat within two hours and should be consumed within a day or two. Serve with salads, grilled foods, as an appetizer with drinks, or on top of noodle dishes or stir fries.

5 ounces radishes

1 tablespoon fresh dill and/or chives, chopped

2/3 cup rice wine vinegar or apple cider vinegar

2 tablespoon sugar

1 tablespoon fresh ginger, peeled and cut into very thin slices

1/2 teaspoon salt

Rinse the radishes and cut into quarters or half if large. Place in a glass bowl or small Mason jar with the herbs.

In a small saucepan heat the vinegar and sugar and bring to a boil. Add the ginger and salt and simmer for 2 minutes. Remove from the heat and let cool 5 minutes. Pour over the radishes and herbs, cover and refrigerate for 2 hours or overnight. Serve cold.

Recipe from chef Kathy Gunst.