**Pickled Radish**

Yields 4 servings
Prep Time: 10 minutes

1 bunch radishes
1/2 cup apple cider vinegar
1 tbsp. sugar
1 1/2 tsp. salt
1 cup warm water

1. Slice radishes as thin as possible.
2. Place all radishes in a jar or bowl.
3. In a measuring cup, combine apple cider vinegar, salt, sugar, and warm water. Stir to dissolve the sugar and salt.
4. Pour pickling mixture over sliced radishes and let sit for an hour.
5. After an hour, cover and store in the fridge for up to three weeks.

Recipe adapted from © www.rachelcooks.com

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