Quick-Pickled Radishes

This is a fast, easy way to add a little excitement to your vegetables; put them on the table and they'll be gone pretty quickly. I've adapted this recipe for radishes and carrots, but you can also do a quick pickle on cucumbers, cauliflower florets, or broccoli. Must be made 4 hours ahead of time.

Recipe by Rebecca Silverman
Makes 4-6 servings
Price Per Serving: $0.96
Prep Time: 10 minutes | Marinating Time: 4 hours

1 cup radishes
3-4 medium carrots
3/4 cup white vinegar, white wine vinegar, or apple cider vinegar
3/4 cup water
3 tablespoons sugar
2 teaspoons salt

Optional seasonings:
1/2-1 tsp red pepper flakes, depending on level of desired spiciness
Dash of garlic cloves, black peppercorns, fennel seeds, coriander seeds

Scrub the radishes and carrots; slice the tops off the radishes peel the carrots. Chop all vegetables into bite-sized pieces good for picking up with your fingers (for instance, halve the radishes and slice the carrots into sticks). Put the veggies in a heat-proof bowl (Pyrex, ceramic).

In a small pot, combine the vinegar, water, sugar, and salt. Bring to a boil, stirring occasionally, then pour the mixture over the radishes and carrots. Let the veggie-vinegar mixture come to room temperature before serving or putting in your refrigerator to get cold. Don’t immediately put them into the refrigerator or they will get soggy. Will keep for five days in your refrigerator.

![Nutrition Facts](https://www.nutritiondata.com/facts/128/282571/282571.png)