

Pickled Radishes

Ingredients:

- 1 bunch thinly-sliced round radishes
- 3/4 cup water
- 3/4 cup apple cider vinegar
- 1 1/2 teaspoons sea salt
- 3 tablespoons honey
- 2 whole, peeled garlic cloves

Heat up everything but the garlic and radishes in a small saucepan until everything is dissolved.

Pack clean canning jars with thinly sliced radishes and a clove of garlic. Pour hot liquid to cover and let cool.

The radishes are ready to eat after 24 hours. Store in the refrigerator 3 to 4 weeks.

*Radishes from grower Wendy Harris. Mt.
Pleasant Bees & Produce*

Taste This!

Howard County Farmers' Market
May 12, 2017

Radish Salad

1/2 cup fresh lemon juice...

1 tablespoon olive oil

2 tablespoons chives,
uncooked and chopped

2 tablespoons parsley, dried
or fresh

1 teaspoon lite soy sauce

1/4 teaspoon fresh ground
black pepper

4 cups radish, chopped

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