



JERNEJ KITCHEN

QUICK PICKLED RADISHES

Quick Pickled Radishes are super tasty. This simple recipe offers a great way to preserve fresh radishes which are great in salads, tacos, grilled meat, and more.

SERVES	4	PEOPLE (SNACK)
PREPARATION:	5	MINUTES
REST TIME:	20	MINUTES
TOTAL TIME:	25	MINUTES

QUICK PICKLED RADISHES

480 ml (2 cups) water

160 ml (2/3 cup) distilled white vinegar

4 tbsp (40g) sugar

1 tsp salt

1 tsp whole black peppercorns

1 tsp mustard seeds

250 g (2 cups) radishes

TOOLS AND EQUIPEMENT

bowl or measuring jug

sharp knife or a mandoline slicer

MAKE THE PICKLING LIQUID

Pour water into a bowl or measuring jug. Add vinegar, sugar, salt, peppercorns, and mustard seeds. Stir to combine. Clean the radishes under cold running water. Pat dry and cut into equal, very thin slices using a sharp knife or a mandoline slicer.

TIP

If you want these pickles to last for more than a week and up to 3 months, pour the pickling liquid (without the radishes) into a saucepan and bring to a boil, then use for preserving.

QUICK PICKLED RADISHES

Transfer the sliced radishes into a jar or a bowl. Pour the prepared pickling liquid over the radishes and set aside for 20 - 30 minutes, then serve. Keep chilled in a fridge, covered, for up to 1 week.

TIP

If you plan on storing them for longer, then bring the liquid to a boil, place the radishes into a jar, cover with the boiling liquid, and bring it to room temperature, then store in a dark, cold place for up to 4 - 6 months.