



## Quick Pickled Sweet 'n Spicy Radish Pods

1/4 cup white wine vinegar  
1/2 cup seasoned rice vinegar  
1/2 cup water  
1/4 cup granulated sugar  
1 teaspoon pickling salt or sea salt  
1/8 teaspoon black pepper  
2 Tablespoons fine minced sweet onion  
1-1/2 cups radish pods, rinsed, trim if desired

In a medium size down, combine first six ingredients; stir to dissolve sugar. Stir in minced onion and radish pods; set aside for about 1 hour or longer until desired pickled flavor. Serve as garnish, salad, appetizer, or topping. Yield: 1-1/2 cups

**About the Recipe:** There are times that you just need to make your recipe “pop.” This is a great way to solve that dilemma. It’s so easy! Just mix the ingredients and set aside to absorb a sweet pickled flavor. The best part is radish pods bring their own “flavor

kick" to the party. Store any leftovers in the refrigerator. For a more vibrant pickle flavor, use a stronger vinegar for pickling.