



Fifteen-Minute Pickled Radishes

Delightful refreshing salad side dish to serve with that spicy entrée

1/4 cup rice vinegar

2 Tablespoons granulated sugar

4 cups julienned fresh radishes

Salt; as desired

Garnish: Sprinkle with toasted sesame seeds

1. Add vinegar and sugar in a small bowl; mix well.
2. Cut radishes into julienned style using different types of radishes such as red, white, or even watermelon radishes.
3. Pour vinegar mixture over radishes; toss well to coat.
4. Cover bowl; place in refrigerator until serving. Toss again before serving.
5. If desired, sprinkle toasted sesame seeds lightly over the top. Serves: 4

Recipe inspired by: Maggie Zhu, *Chinese Homestyle*. P. 40, Quarto Publishing Group, 2022.

Note from Maggie Zhu: The recipe “takes only five minutes to put together and another ten minutes to marinate. She also suggests maple syrup can be used in place of sugar.

About the Recipe: I used red and white radishes and the color blend was so attractive served in a blue bowl. I marinated the radishes in the refrigerator until serving. The vinegar and sugar in the recipe balances the spiciness of the radishes and slightly softens them. Serve as a refreshing side dish, appetizer, or small salad addition.