

Pickled Radishes

Servings: 6

Source: Food & Wine Jan. 2010 to accompany Braised Pork Belly

Ingredients

- 1 cup Very Hot Water
- ¼ cup Sugar
- 1 Kosher Salt
- 1 cup Distilled White Vinegar
- 8 Small Radishes, Thinly Sliced
- 1 lb. Medium Daikon, Peeled And Thinly Sliced
- 2 Garlic Cloves, Thinly Sliced

Method

In a quart-size glass jar with a tight-fitting lid or in a large resealable plastic container, combine the water, sugar and salt; cover and shake until dissolved. Add the vinegar along with the radishes, daikon and garlic. Cover and refrigerate OVERNIGHT. Drain the pickled radishes before serving.

Notes

MAKE AHEAD The DRAINED radishes can be refrigerated for up to 1 week.