

PEPPER & GINGER PICKLED RADISH

INGREDIENTS

2 bunches Radish (about 4 cups trimmed and quartered)

1 Cup White Vinegar

3 Cups Water

½ Cup Sugar

2 Tablespoons Salt

2 dried Chiles

2 inch piece Ginger

1 teaspoon White Pepper

DIRECTIONS

Trim the ends from the Radish and quarter or cut in half if small.

Bring the remaining ingredients to a boil for a minute and then pour over the Radishes into a heat-proof container.

Allow to cool to room temperature before storing in the refrigerator.

Best if eaten after a few days to infuse and will keep in the refrigerator for about a month.