

Pickled Radishes

Ingredients:

- 1 bunch thinly-sliced round radishes
- 3/4 cup water
- 3/4 cup apple cider vinegar
- 1 1/2 teaspoons sea salt
- 3 Tbs honey
- 2 whole, peeled garlic cloves

Heat up everything but the garlic and radishes in a small saucepan until everything is dissolved.

Pack clean canning jars with thinly sliced radishes and a clove of garlic. Pour hot liquid to cover and let cool.

The radishes are ready to eat after 24 hours. Store in the refrigerator 3 to 4 weeks.

Radish Salad

- 1/2 cup fresh lemon juice...
- 1 Tbs olive oil
- 2 Tbs chives, uncooked and chopped
- 2 Tbs parsley, dried or fresh
- 1 tsp lite soy sauce
- 1/4 tsp fresh ground black pepper
- 4 cups radish, chopped

*Radishes in today's
tasting from grower
Wendy Harris, Mt.
Pleasant Bees &
Produce*

Taste This!

Howard County Farmers' Market
May 12, 2017

