



## Pickled Radishes!

*- from Denise's Kitchen*

Here's something a little different that's easy to fix...flavored with fresh ginger!

### Ingredients:

1/2 cup rice vinegar  
2 tbsp organic sugar  
2 tsp finely chopped fresh ginger  
1 tsp sea salt  
12 ounces radishes, thinly sliced

### Directions:

Stir together the vinegar, sugar, ginger, and salt in a small bowl until the sugar and salt dissolves. Add the sliced radishes and toss well. Refrigerate for an hour and serve. This is best served while fresh and crisp, as the radishes tend to soften the longer they marinate. Enjoy the unique flavor!