

# Pickled Radishes

## Ingredients

- 10 radishes, sliced thin
- 1 cup cider vinegar
- 1 cup water
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon pickling spices

## Preparation

Place the cider vinegar, water, salt, sugar and pickling spices in a medium saucepan and cook until the salt and sugar dissolves. Place sliced radishes in two 1/2-pint canning jars, and then pour the cider mixture on top. Let cool to room temperature and then refrigerate before eating. They stay fresh for a couple of weeks in the refrigerator.