



SWEET PICKLED RADISH: “Make Along with Master Food Preservers”

Source: www.freshpreserving.com

Please have the following supplies and ingredients ready and steps 1 and 2 completed in order to join the “Make Along” Sweet Pickled Radishes at the April 21, 2021 6:30 pm online Pickles, Relish & Chutney class.

INGREDIENTS

- 1 Bunch Fresh Radishes (abt. ½ lbs.)
- 1/2 cup white or apple cider vinegar (5%)
- 1/2 cup water
- 1/2 cup sugar
- 1 teaspoon pickling salt
- 1 teaspoon mustard seeds
- 1/2 teaspoon ground pepper
- 1 bay leaf
- 1/2 teaspoon dried crushed red pepper (optional)

SUPPLIES

- 1 regular mouth pint jar with lid
- Cutting board
- Knife
- Measuring spoons
- Liquid and dry measuring cups
- Small stainless steel or enamel sauce pan
- Ladle
- Funnel

1. **PRIOR TO CLASS:** Wash the radishes in cool water scrubbing well to remove any dirt, dry well using paper towels. Set aside. Pre-measure the dry and wet ingredients and set aside.
2. **PRIOR TO CLASS:** Sterilize the jar by boiling the jar in water for 10 minutes. *(If you live above 1000 feet in elevation, add 1 minute of boiling time for every additional 1000 feet.)* Set aside keeping hot.
3. Cut the stem and root ends off the radishes. Discard the ends pieces.
4. Cut each radish into 1/8-inch-thick slices.
5. Bring vinegar, next 6 ingredients, and, if desired, crushed red pepper to a boil.
6. Place the jar on work surface.
7. Fill hot pint jar with sliced radishes.
8. Ladle hot pickling liquid over radishes.
9. Wipe jar rim.
10. Center lid on jar. Apply band, and adjust to fingertip-tight.
11. Leave at least 1/4 inch “headspace” in the jar. The radishes should remain completely covered by brine.
12. **After class:** Cool the jar at room temperature for (about 1 hour).
13. **After class:** Chill 6 hours before serving.
14. **After class:** Store preserved radishes in the refrigerator. Use within 4 months.