

# **KOREAN STYLE PICKLED PINK RADISHES**

---

Servings - 10

## **INGREDIENTS:**

500g Pink Radishes

1 Cup White Wine Vinegar or Rice Vinegar

1 Cup Sugar

1 Cup Water

Pinch of Salt

## **DIRECTIONS**

---

Rinse the radishes in cold water and trim the roots and stems.

Thinly slice the radish and set aside.

To make the vinegar - mix the vinegar, sugar and water in a pan with a pinch of salt. Bring the mixture to the boil on a low heat until the sugar has dissolved. Stir occasionally.

Put the sliced radish in a sterile jar and pour in the vinegar mixture. Let the jar cool down and then close the lid. Leave at room temperature for a few hours and then refrigerate.

The pickles taste the best after around 48 hours and should ideally be enjoyed within 7 days for maximum crunchiness!

These pickles make a great accompaniment to Korean BBQ or Korean fried chicken.