

## Sweet and Sour Pickled Radishes

- ½ cup red or white wine vinegar
- 2 tablespoons granulated sugar
- ¼ cup water
- 2 teaspoons kosher salt
- ½ teaspoon mustard seeds
- ¼ teaspoon coriander seeds
- ¼ teaspoon whole black peppercorns
- 1 bay leaf
- 1 bunch radishes

Combine all of the ingredients except the radishes in a small saucepan and bring to a simmer, stirring occasionally until the sugar dissolves. Remove from the heat and let it cool for a few minutes while you prep the radishes. Trim the leafy tops off and wash the radishes. Thinly slice and place in a pint jar. When the brine has cooled a bit, pour it into the jar, making sure to cover the radishes completely. Allow to cool to room temperature, about 20 minutes. Seal the jar with a tight-fitting lid and shake or rotate it to evenly distribute the brine and spices. The pickles will be ready in about an hour, but are best after a few hours. Store them in the refrigerator and they will keep for about a week.

Adapted from [nerdswithknives.com](http://nerdswithknives.com)