

Pickled Rainbow Radishes

Prep Time: 15 min

Resting Time: 30 min

Servings: 4 - 6

Pickling vegetables is a tasty way to preserve vegetables and has been around for thousands of years. This brine combines the mellow-nutty-sweetness of white (Shiro) miso, rice wine vinegar, mirin cooking seasoning and honey to create a tangy, sweet and savory brine that perfectly complements the mild peppery flavor of winter radish. Give it a try, pickle a peck of pink and purple radishes today!



Ingredients

- 1 purple daikon radish
- 2-3 watermelon radishes
- 1 cup rice wine or apple cider vinegar
- 1/2 cup mirin cooking seasoning
- 2 Tbsp white miso paste
- 1 Tbsp honey
- 1/2 cup water
- 1/4 tsp salt

Steps

1. Wash radishes. Remove stems and trim ends. Use a vegetable peeler to remove skin.
2. Using a sharp knife evenly cut radishes in half lengthwise. Position flat side of radish on cutting board and slice into 1/8" thick half rounds.
3. Combine radish slices. Fill two, wide mouth 16 ounce, mason jars with colorful slices.
4. Combine all other ingredients in a 4 cup container and combine well using a whisk or immersion blender. Taste and adjust seasoning if needed.
5. Pour liquid over radishes. Put on lid and lightly shake to combine.
6. Let sit for 30 minutes for a light crisp pickle and for the brightest colors. For maximum flavor let sit 3 hours or overnight in refrigerator. The pickling liquid will turn a light pink and the radishes will soften.