

SUMMER RADISH SALAD

MAKES: 6 servings (~1 cup each)

INGREDIENTS

- 1-1/2 lbs radishes, sliced into half moons
- 3/4 teaspoon salt, divided
- 1 cup red onion, thinly sliced
- 1 cup cucumber, thinly sliced
- 1/4 cup olive oil*
- 2 Tablespoons rice wine vinegar**
- 1/4 teaspoon sugar
- 1 clove garlic, minced
- 1/4 teaspoon dill weed

*You could try sesame oil instead of olive oil to get a slightly nutty flavor. **Try apple cider vinegar or white wine vinegar instead.

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DIRECTIONS

Wash and cut the radishes into thin half-moon slices. Put in a large bowl with salt and toss to coat radishes. Let sit for 10 minutes and then drain any liquid extracted from the radishes. Next, thinly slice the onion and cucumber and add to the bowl. Mix thoroughly and set aside.

In another small bowl, whisk together olive oil, rice vinegar, sugar, garlic, and dill until well mixed. Pour over vegetables and toss to combine. Cover and refrigerate for at least one hour before serving.

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