

SWEET AND SOUR RADISHES

MAKES: 6 servings (2/3 cup each)

INGREDIENTS

- 1 pound of radishes, cut into matchsticks
- 1 small carrot, cut into matchsticks
- 3 Tablespoons vinegar*
- 1 Tablespoon sugar
- 1/4 teaspoon salt
- 1 teaspoon red chili pepper flakes, finely minced**

*Use white vinegar, cider vinegar, or rice vinegar.

**Finely mince the red chili pepper flakes or mix with a little warm water to soften.

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DIRECTIONS

Wash the radishes and carrot thoroughly. Then cut into match sticks and put into a large bowl. **Note:** If you have a mandolin, you can use this to cut your radishes and carrots.

In a small bowl, whisk together the vinegar, sugar, salt, and minced red chili pepper flakes until the sugar is dissolved. Then add to the radish carrot mixture. Mix together until the radish and carrots are evenly coated. Let sit for 30 minutes before serving. However, it will taste best if you place it in the refrigerator and eat it the next day as the flavors will have time to be absorbed by the vegetables.

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