

Recipe Name **Quick Pickled Onions and Radishes**

Ingredients: ½ cup apple cider vinegar (with mother)
 1 Tbsp. sugar (can use alternate sweetener like erythritol, etc.)
 ½ Tbsp. kosher salt
 1 red onion thinly sliced OR ½ red onion and 5-6 radishes, sliced

Directions

1. Whisk first 3 ingredients and ½ cup water in a small bowl until sugar and salt dissolve.
2. Place sliced onion and radishes in a jar or air tight container; pour vinegar mixture over top.
3. Cover and shake to ensure that all vegetables are coated with vinegar solution, adding up to another ½ cup of water if needed to ensure that vegetables are covered.
4. Let sit at room temperature for 1 hour.

*Can be made 2 weeks ahead. Cover and chill. Drain vegetables before using.

