

Pickled Radish Seed Pods

Ingredients:

- 1 cup of radish seed pods
- 1/2 cup of white vinegar
- 1/2 cup of water
- 1 tablespoon of salt
- 1 tablespoon of sugar
- 1 garlic clove, peeled
- 1 bay leaf

Instructions:

1. Clean the radish seed pods, removing any dirt or debris.
2. In a saucepan, combine the vinegar, water, salt, sugar, garlic, and bay leaf. Bring to a boil.
3. Once the pickling solution is boiling, add the radish seed pods.
4. Reduce heat, cover, and simmer for about 10 minutes.
5. Transfer the radish seed pods and pickling solution into a jar, making sure the pods are completely covered by the solution.
6. Allow the pods to cool at room temperature, then refrigerate. The pickled pods will be ready to eat after 24 hours and can be stored in the refrigerator for up to a month.