

### Spicy Pickled Radishes

Makes about 1 3/4 cups

If you'd like a less spicy version of these pickled radishes, omit the seeds from the jalapeno.

10 radishes, trimmed and sliced thin

1/2 cup lime juice (4 limes)

1/2 jalapeno chile, stemmed and sliced thin

1 teaspoon sugar

1/4 teaspoon salt

Combine all ingredients in bowl. Cover and let stand at room temperature for 30 minutes (or refrigerate for up to 24 hours).