**Easy pickled radishes**

**Ingredients**

* 1 bunch radishes, stem and root ends removed and cut into slices
* 1/2 cup white or apple cider vinegar
* 1/2 cup sugar
* 1/4 cup water
* 1 teaspoon salt
* 1 teaspoon mustard seeds
* 1/2 teaspoon ground black pepper
* 1 bay leaf
* 1/2 teaspoon dried crushed red chilli or pink peppercorns

**Instructions**

* Place radishes in a sterilised jar (find a sterile jar ready for you, making sure to handle with clean hands).
* Bring vinegar, sugar, water, salt, spices and bay leaf to a boil in a saucepan
* Allow to cool and ladle the pickling liquid over radishes.
* Let cool further (about 1 hour). Tighten a lid on bottle and chill for 6 hours before serving. Store in refrigerator up to 4 months.