

Champagne Pickled Radishes

June 2015

INGREDIENTS:

Radishes
Champagne vinegar
Fresh basil
Sesame seeds

DIRECTIONS:

For every 1/3 C of thinly sliced radishes, add about 1/3 C champagne vinegar, 3 large leaves of fresh basil chopped, and a sprinkling of sesame seeds. Let sit for about 4 hours. Radishes will turn a beautiful pink color!

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