

# QUICK PICKLED RADISH AND CUCUMBER

**Servings: 4**

**Prep Time: 10 Minutes**

**Pickling Time: 2 hours**

## INGREDIENTS

2 baby english cucumbers, about 1/2 cup thinly sliced  
8 radishes, thinly sliced  
¼ cup red onion, thinly sliced  
1/2 cup white vinegar  
1/2 Tablespoon fresh dill pieces  
1 tablespoon maple syrup  
Salt and pepper to taste

## DIRECTIONS

1. Using a mandolin, thinly slice cucumber, radishes and red onion.
2. Place in a bowl and use your hands to fluff and separate rounds.
3. Add white vinegar, maple syrup, salt and pepper. Toss to combine.
4. Add fresh dill.
5. Stir to combine and refrigerate for 1-3 hours.