



Lacto-Fermented Radishes

From Again & Again Farmstead

Ingredients

- 3 cups water
- 2 tablespoons sea salt
- 1 - 2 pounds of radishes, cut into thick slices

Special Equipment Needed

- 1 wide mouth quart jars.
- A jar-sized fermentation weight or clean rocks put into a clean ziplock bag.

Directions

1. Wash a wide mouth quart jar. Make sure it is very clean.
2. Bring water and salt to a boil. Remove from heat, stir until the salt dissolves. Let the mixture cool to room temperature.
3. Pack radish slices into the jar and cover with brine. Leave about an inch of headspace.
4. Use a fermentation weight, or washed rocks put into a clean ziplock bag to ensure the radishes are completely submerged. Put the lid on, but loose.
5. Let radishes sit on your counter for 5-7 days. The brine will become a little cloudy and the radishes will become tart. When the radishes achieve the level of tartness you prefer, pull out the weights and tighten the lid down and put in the fridge. The refrigerator temps will stop further fermentation.

<https://againfarmstead.com/>

 [againandagainfarmstead](https://www.instagram.com/againandagainfarmstead)

<https://tamworthfarmersmarket.org/>