



## want to take your radishes from looking like this...

...to this?





## In just 3 simple steps!

- 1. Separate radishes from greens. Discard greens in the compost or trash.
- 2. Rinse and drain radishes under cold water.
- 3. Soak radishes in a vinegar bath for at least 5 minutes. This step is optional, but helpful for preserving shelf life.







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