



# Fresh Veggie Series

Vine & Fig Educational Outreach Program



## This Week's Produce Items:

**Radical Roots Farm:** Radishes/Turnips, Scallions, Salad Mix, Spinach and Herb.  
**St. Isidore Homestead & Permaculture:** Radish, salad turnips, mint, baby kale mix

## Recipes of the week:

### Pickled Radish

#### Ingredients

- A bunch of radishes!
- 1 cup white vinegar
- 1 cup water
- 2 1/2 tablespoons cane sugar
- 1 tablespoon sea salt
- 1/2 teaspoon peppercorn

### Directions

1. Thinly slice radishes and place in a jar.
2. Heat vinegar, water, sugar, and salt in a pan over medium heat. Stir until sugar and salt dissolve.
3. Pour brine over radishes, then stir in peppercorns. Let cool and chill until ready to consume.

### Pickled Turnip

#### Ingredients

- 1 1/2 cups distilled water
- 2 tablespoons kosher salt
- 1/2 cup distilled white vinegar
- A bunch of small turnips, cut into batons

#### Optional for color:

- 1 small beet, peeled & cut into batons
- Red pepper flakes

#### Directions

1. In a bowl, combine distilled water and kosher salt. Stir until salt dissolves, then stir in vinegar.
2. Place turnips, beet, and 7 red pepper flakes in a jar. Pour brine into the jar.
3. Cover tightly and refrigerate!

### Sautéed Radish & Turnip Greens

#### Ingredients

- 4 cups radish & turnip greens
- 4 whole garlic cloves minced
- 2 tablespoons olive oil
- 1 pinch red pepper flakes
- 1 pinch salt

#### Directions

1. Wash greens thoroughly!
2. Heat olive oil over medium-low heat in a medium pan.
3. Add minced garlic and cook until it browns.
4. Add red pepper and cook for 20-30 seconds.
5. Add greens and stir constantly until they are covered in oil and completely wilted and cooked down. Enjoy!



[vinefigeducation.org/recipes](http://vinefigeducation.org/recipes)