

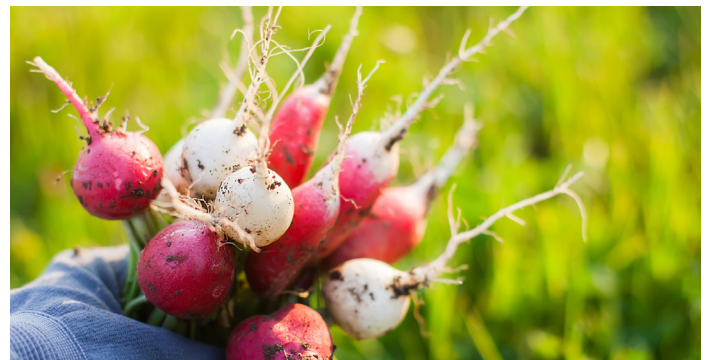
Radishes

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Radishes are a member of the mustard family and have been cultivated for hundreds, if not thousands, of years. Other popular crops in this family include broccoli, cabbage and collards. Many people like radishes for their characteristic sharp taste. They can be grown all summer, but may get woody in texture during hot weather.

Planting

- The range of planting dates for radishes vary depending on what region of Kentucky they are grown in:
 - March 1 to October 1 for western KY
 - March 10 to September 15 for central KY
 - March 15 to September 1 for eastern KY
- Plant seeds directly into the soil at a depth of $\frac{1}{4}$ inch
- The final plant spacing should be 2-to-4 inches, which means that you may need to remove extra seedlings that are growing too close to one another.
- If planting in a container, use a container that is 6 inches deep.



Care and Harvest

- Always plant into a weed-free area. Weeds are unlikely to be a problem later on because radishes germinate and grow quickly.
- Water about 1 inch per week (including rain), taking special care during root development.
- Radishes are ready for harvest 20-to-30 days after planting in the spring and 30-to-40 days after planting in the fall, depending on the variety. If you plant early, the days to harvest may take longer because of colder soil or air temperatures.
- Radishes should be $\frac{1}{2}$ -to-1 inch in diameter when harvested, but the ideal diameter will vary depending on the variety.
- Radishes get pithy, or spongy in texture, if left in the ground too long.

Storage and Use

- Wash and trim leaves and tap roots to maintain radish quality during storage.
- Greens can be eaten raw and kept in the refrigerator for one week.
- Radishes can be kept in the refrigerator for one month.

Pickled Radishes

Adapted from a recipe found on <https://www.davidlebovitz.com/>

Slice and pack in a clean pint-sized jar:

- 1 bunch (about 1 pound) or radishes
- In a nonreactive saucepan, bring to a boil:
- 1 cup water
 - 1 cup white or rice vinegar
 - 2 teaspoons seas salt
 - 2 teaspoons sugar or honey

Simmer until sugar and salt are dissolved. Remove from the heat and add:

- ½ teaspoons crushed pepper corns
- 1 or 2 garlic cloves, peeled
- 1 Chile pepper, split lengthwise (optional)

Pour the hot liquid over the radishes, adding the garlic and Chile pepper as you go. Cover and let cool to room temperature. Refrigerate for 24 hours before serving. Will keep up to one month in the refrigerator.



References

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