



- Contestant: Rebecca Pynoos
- Product: Sesame Coriander Radish
- Recipe: Sterilize mason jar. Place two sliced lemons, a pinch of artisanal smoked salt, a few teaspoons of kosher salt, and a little coriander in bottom of jar. Slice full bunch of radishes and add to jar. Add one sliced lime. Add several sprigs of tarragon. Fill jar with equal parts of apple cider vinegar, rice vinegar, sesame oil, and alkaline water. Add a few grinds of black pepper, more coriander seed, and honey. Seal jar tightly, give it a shake, and refrigerate for 2 weeks.
- Ingredients: Organic Farmers' Market Radish, Artisanal Smoked Salt, Kosher Salt, Lemon, Lime, Indian Whole Coriander Seed, Japanese Rice Vinegar, Japanese Sesame Oil, Alkaline Water, White Vinegar, Farmers' Market Tarragon, Wild Mountain Honey, Red Onion, Black Pepper