


## PICKLED DAIKON RADISH

 one 27 oz jar

### Ingredients

- 1 lb **daikon radish** (about 1/2 large daikon), peeled and cut into desired shape e.g. semicircles, sticks
- 1 cup water
- 1 cup rice vinegar or white vinegar
- 1/3 cup sugar
- 2 tsp salt, or to taste

### Optional

- 1 tbsp red chili pepper, thinly sliced

### Materials

- Large 27 oz jar or two smaller ones

### Instructions

1. Thoroughly wash a large 27 oz jar.
2. In a non-reactive (e.g. ceramic, enamel, stainless steel) small saucepan over medium heat combine together water, sugar, and salt. Bring to a gentle boil to dissolve the salt and sugar.
3. Pour in the vinegar and bring back to a boil. Set aside.
4. Add daikon, and red chili if desired, to the cleaned jar.
5. Pour in the hot pickling solution mixture until the daikon is fully submerged in the pickling liquid.
6. Secure the lid and let the mixture cool at room temperature for 1 hour. After that, refrigerate for 12 hours or overnight, though the pickles can be consumed as soon as they are cooled.
7. The pickles can be stored in the refrigerator for 2-3 weeks.

