

# KITAZAWA SEED CO.

## R E C I P E S

### **Daikon Tsukemono (Radish Pickles)**

Most Japanese meals are served with vegetable pickles, tsukemono. The pickling is done in various methods depending on desired flavor and length of storage. Some are preserved for only 1-2 days to 5-10 years.

- Daikon (giant white radish)
- 1/3 cup salt
- 2 1/2 cups sugar
- 1/2 cup vinegar
- Chile pepper

Cut daikon into 1/2" x 1 1/2" pieces. Pack daikon into a glass container. Bring salt, sugar and vinegar to a boil. Pour the hot vinegar solution over the daikon. Cover with lid. Refrigerate 3-4 days. Stir once or twice. This tsukemono is not intended for long keeping.