

# KITAZAWA SEED CO.

## R E C I P E S

### Auntie Aki's Sanbai Zuke

Crunchy and delicious Sanbai Zuke pickles. Auntie Aki has made this tsukemono for many years and we wanted to share this recipe with our customers to try and enjoy.

- 2 medium daikons (giant white radish)
- 1 small cabbage
- 4 small cucumbers
- 4 carrots
- 1 small package kiri konbu
- 1 small package dry renkon (lotus root)

Wash all vegetables thoroughly. Cut daikon, cabbage, cucumber, and carrots into small bite size pieces. Salt vegetables. Place weight on top of vegetables and set over night. Next day, drain vegetables and squeeze water from vegetables. Set aside.

Soften kiri konbu by soaking in water. Cook dry renkon until tender yet crunchy, Cool renkon. Cut kiri konbu and renkon into small pieces. Add to vegetables.

#### Sauce

- 4 cups sugar or (1 cup mirin + 3 cups sugar)
- 1 cup soy sauce
- 3/4 cup white vinegar
- Ginger (grated or sliced)
- 250 ml (1 cup) water
- 1-2 chili peppers

Combine sugar, soy sauce, and vinegar in sauce pan. Heat until sugar is dissolved. Add ginger and chili peppers. Remove from heat and cool slightly.

Add vegetable mixture to sauce and let set for 1 hour, mix occasionally. Drain sauce (and save) from vegetable mixture. Bring to boil the drained sauce and cool slightly. Add the vegetable mixture to sauce. Do this process 2-3 times until vegetable mixture is to desired flavor. Place in sterilized jars. Refrigerate. Pickles are ready to eat in 3-5 days.