

# KITAZAWA SEED CO.

## R E C I P E S

### **Auntie Betty's Takuan Tsukemono**

Auntie Betty's takuan tsukemono is the best! The tsukemono is crunchy, salty, spicy, and sweet. Enjoy these pickles alone or along with your meal.

- 6 large Daikon (giant white radish)
- 1/3 cup salt
- 2 1/2 cups sugar
- 1/2 cup vinegar
- 1/2 tsp tumeric
- Chile pepper (optional)

Wash daikon thoroughly and cut daikon into 1/2" x 1 1/2" pieces. Place in large pan for future mixing. Bring to boil salt, sugar, vinegar, and tumeric. Quickly pour this liquid over over the cut daikon. Let stand 2-3 hours and mix occasionally. Pack daikon into a sterile glass jars. Pour remaing liquid in jars covering daikon. Add chili peper (optional). Cover with lid. Refrigerate. This tsukemono is not intended for long keeping.