



Recipes

Other Vegetables

Quick Daikon Pickles

Prep Time: 8 minutes

Cooking Time: none

Yield: 15 servings

Ingredients:

1 large daikon radish

¼ cup mirin

1/8 cup umeboshi vinegar

Water

Directions:

1. Wash and peel daikon and slice into half circles that are ½-inch thick.
2. Place daikon in a container.
3. Add mirin, umeboshi and just enough water to cover the daikon.
4. Cover, shake and store in the fridge.
5. The pickles will be ready in 30 minutes and will stay good in the fridge for weeks.