



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

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PICKLED DAIKON RADISH



Pickled daikon is a delicious accompaniment to so many dishes. They have a refreshing, tangy, and slightly sweet flavor with a crisp texture. Traditionally served as a condiment with many Asian dishes, the daikon radish has a mild flavor without the peppery bite of a regular radish. Use pickled daikon as a side to meats, fish, pork, and sushi, added to salads, or as a healthy crunchy snack.



00 HR 25 MINS



Serves 10



Featuring

[Yia Moua Farm](#)

INGREDIENTS

- 1 pound daikon, peeled and cut into bite-sized pieces
- 2/3 cup water
- 2/3 cup sugar
- 1-1/3 cup rice vinegar
- 2 tablespoons kosher salt
- 1 piece kombu*, 3x8 inches
- 1 chopped chile (optional)

**Kombu is a seaweed that makes for a versatile pantry ingredient.*

METHOD

Place kombu and daikon in a heat safe, non-reactive container like a glass quart jar. Boil the rest of the ingredients together until everything dissolves. Pour the ingredients over the daikon to fully cover it in the container. Add lid, then cool and store in the fridge. Best after 48 hours, consume within 2 weeks.