

DAIKON PICKLE

Serving 8

INGREDIENTS:

1 long daikon radish
1 tablespoon salt
1/3 cup sugar
1/2 cup water
1/2 cup rice vinegar
3 pods star anise
1 teaspoon mustard seeds
1/2 teaspoon turmeric

PREPARATIONS:

1. *Skin the daikon and cut into thin rounds.*
2. *Sprinkle daikon with salt and let sit for 1 hours to pull out moisture.*
3. *Then wipe of salt and water.*
4. *Add sugar, water, vinegar and spices to a small pan to bring to a boil.*
5. *Stir until sugar dissolves.*
6. *Add the daikon pieces and stir. Simmer for 5 minutes and then taste. Add more water, sugar, vinegar or salt after your own preference. Remove from heat when you have the desired consistency on the daikon.*