

Vietnamese Daikon and Carrot Pickles

From – simplyrecipes.com

2 lbs carrots (about 5 medium sized carrots), peeled
2 lbs daikon radishes (about 2 large daikon), peeled
1 cup plus 4 tsp sugar
2 tsp salt
2 ½ cups white vinegar
2 cups warm water (warm enough to easily dissolve sugar)
5 pint jars (approx)

- Julienne the carrots and radishes.
- Place the carrots and radishes in a large bowl.
- Sprinkle with 4 tsp sugar and 2 tsp salt.
- Use your clean hands to toss the carrots and radishes with the salt and sugar until well coated. Continue to mix the carrots and radishes with your hands until they begin to soften, about 3 minutes. They are ready once you can bend a piece of radish without it breaking.
- Transfer the carrots and radishes to a colander, rinse with cool water and drain well.
- In a bowl mix together one cup sugar, white vinegar and warm water until the sugar dissolves.
- Prepare clean jars.
- Pack the radishes and carrots tightly into the jars.
- Pour over the pickling liquid to cover. Seal. Refrigerate.
- The pickles should sit at least overnight before eating; their flavor will improve with time. They should last 4 to 6 weeks in the refrigerator.
- Traditionally served in Vietnamese street sandwiches call Banh Mi. These pickles would be great with anything that would typically be served with coleslaw or sauerkraut, or just eat them straight.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com