

Diced Radish Kimchi Recipe

Ingredients:

1 large white radish, peeled and cut into 2 x 1.5 cm dices
50 g salt
1 teaspoon artificial sweetener
2 scallions, cut into 2-cm lengths
2 slices ginger, chopped
3 cloves garlic, peeled and crushed
120 g chili powder
2 tablespoons fish sauce

Method:

Rinse radish dices and drain well. Toss with salt and sweetener then leave for 30 minutes. Drain off any excess water from radish. Do not rinse. Mix together scallions, ginger, garlic, chili powder and fish sauce. Add a pinch of salt if preferred. Combine with radish and store in an airtight container for 1 day before serving.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]