

Hot Chili Radish Pickle Recipe

Ingredients:

1 daikon radish
1 tablespoon salt

Seasonings:

2 tablespoon chili paste
½ tablespoon sugar
1 teaspoon sesame oil
minced chili pepper as needed

Method:

Rinse radish well, halve open and cut into thick small slices. Let air dry in a well-ventilated place for about 2 days. Then rub with salt and marinate for 3 days. Drain well and let dry again for 1 day. Marinating the radish with the skin on will make it crunchier. It is quite wasteful to discard the skin and doing so will not improve the taste. After drying it again for 1 day, rub it with salt and marinate for 3 more days. Drain well and let dry again for 1 day. Combine radish slices and seasonings together, remove to container and sit for 1 week until flavor is well absorbed. Serve.

Note: When drying the radish slices, cover with a sheet of cheesecloth to prevent the dust and dirt from sticking to the radish slices, because the radish slices will not be rinsed again until the whole process is over.

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