

## **Radish Pickle Recipe**

**(Chai Tow Sui Recipe)**

### **Ingredients:**

200 g radish, peeled and sliced thinly  
100 g (1 small) carrot, peeled and sliced thinly or cut into broad strips  
2-3 tablespoons salt  
15 slices young ginger  
1 red chili, sliced  
50 ml vinegar  
1 tablespoon sugar

### **Method:**

Sprinkle 2-3 teaspoons salt on the radish and carrot. Mix well and leave to marinate for a few minutes before rinsing off the salt. Drain well. Combine the radish, carrot, ginger, chili, vinegar and sugar in a bowl or glass jar. Leave to pickle for at least half an hour. Serve as accompaniment to Pork Liver Roll and other dishes. Store in the refrigerator.

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