

Radish Salad Recipe

Ingredients:

200 g white radish, shredded or julienned
1 teaspoon salt
1 tablespoon sugar
1/2 teaspoon roasted white sesame seeds
2 tablespoons vinegar
1 teaspoon crushed garlic
1 teaspoon ginger juice
1 tablespoon sliced scallion
A few red chili slices

Method:

Mix radish with salt and sugar to preserve it. Refrigerate for 3-4 hours. Drain radish of any juices well and mix with sesame seeds, vinegar, crushed garlic, ginger juice and scallion. Taste and add more salt and sugar as preferred. Serve cold, garnished with red chili slices as desired.

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