

Japanese Sweet Pickled Radishes

Radisshu no Amazu-zuke (甘酢漬)



Prep Time:

20 min

Servings: 1Qt

Ready In:

1 hour to 24 hours

Ingredients:

- 2-3 large black radishes
- 3 tbsp. coarse sea salt
- 2-3 cups of water
- 1 Qt sized mason jar

Pickling Solution (Mixed together):

- .5 cup rice vinegar
- .5 cup warm water
- 4-6 tbsp. sugar (depending on preferred level of sweetness).

Directions:

Prepare the mason jar:

Boil mason jar face down face down to sterilize. Set aside to dry.

Prepare the radishes:

Remove ends, cut in half and slice thinly.

Salt the radishes:

Place the sliced radishes in medium-size bowl and spread coarse sea salt over them. Gently massage the salt into the radishes then pour 2-3 cups of water over top (enough to cover). Let mixture rest for 15 minutes.

Drain:

Drain and squeeze out excess moisture from radishes.

Pack & Pickle:

Pack the radishes into the mason jar. Pour the sweet vinegar pickling solution over radishes and cover the jar.

Wait:

Allow to pickle for at least 1 hour. Place in the fridge after 1 hour. To maximize flavor and taste let sit for 24 hours. Consume after 3 weeks or when radishes begin to lose their crunch.

Enjoy!!