

Black Radish Relish

Ingredients:

Amount	Unit	Item	Preparation
(1,.50,	(cup, Tbsp, g,	(egg, chaya leaves,	(crushed, diced, whole)
8)	ml)	sugar)	
2	medium	black radishes	
2	tsp.	salt (course if available)	
1/4	cup	rice vinegar or other mild vinegar	
2	tsp.	sugar	
2	Tbsp.	corn oil	

Recipe Instructions:

- 1. When serving black radishes uncooked, treat them with salt first to modify the harsh flavor.
- 2. Chop, slice, or julienne radishes and add about 1 tsp. salt for each 1-1/4 cups of radishes.
- 3. Toss together to mix well. Cover the surface of the radishes closely with plastic wrap; overlap the edges of the container with the plastic wrap and seal closely to prevent the strong odor from escaping.
- 4. Set a weight on top of the radishes; let stand for at least an hour.
- 5. Rinse, drain dry.
- 6. Mix vinegar and sugar, add oil, toss with radishes.
- 7. Cover tightly and refrigerate for several hours before serving.

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