

Ingredients:

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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.

<http://edn.link/waerm3>