

# Korean Pickled Radish (Danmuji)



## INGREDIENTS

half moons of thinly cut

daikon

1.5 cup boiling water

½ cup sugar

½ tsp salt, or to taste

1 cup rice vinegar

1/4tsp turmeric or cape

jasmine seeds (for color)

6-8

Yield

<5 MIN

Prep time

12+ HOURS

Total time

## DIRECTIONS

Place daikon in colander and salt. Let stand 20-30 minutes. Rinse then press remaining liquid out with a towel.

Combine water, sugar, salt, vinegar, and turmeric then stir until dissolved. Pour mixture over daikon to cover and refrigerate overnight.

