



## Do Chua (Vietnamese Pickled Daikon Radish & Carrots)

*Level: Easy*

*Prep Time: 30 minutes*

*Serves: About 8*

*Marinate: 24 hours up to 3 weeks*

1 large carrot, peeled and cut in half

1 pound daikon radish (no larger than 2 inches in diameter), peeled & cut in half

1 tsp. coarse kosher salt or table salt

2 tsp. white granulated sugar

Marinade:

$\frac{1}{2}$  cup white granulated sugar

$1\frac{1}{4}$  cups white vinegar

1 cup lukewarm water



With a mandoline slicer, cut the daikon radish and carrot using the thick julienne blade. (Be careful when using the mandoline slicer, it is very sharp.) If not using a mandoline slicer, use a knife to cut the daikon radish and carrot into thick uniform matchsticks. Place the daikon radish and carrots in a large bowl. Sprinkle with salt and 2 tsp. sugar. With your fingers, knead the vegetables for about 3 minutes. This will soften the vegetables and release most of the liquid in them. Place the vegetables in a colander and rinse and drain with cold running water. With several pieces of clean paper towels, gently press down on the vegetables to squeeze out the excess water. Shake the vegetables in the colander and repeat the paper towel process until most of the water is removed. Place the vegetables in a quart-size mason jar (or other air-tight container).

In a medium bowl, combine the marinade ingredients. Stir until the sugar is dissolved. Pour over the vegetables, making sure all the vegetables are covered with the marinade. Cover container tightly. Marinate in the refrigerator 24 hours before serving. Vegetables will keep for up to 3 weeks if refrigerated.

Notes:

- If desired, you could also pickle slices of celery and/or bell peppers.
- These pickled vegetables could be eaten as is, but are also used as a main ingredient of banh mi (Vietnamese sandwiches).
- Recipe adapted from The Electric Kitchen, Hawaiian Electric Co.