

Daikon Pickled in Shoyu

Daikon radish

Shoyu (naturally fermented soy sauce)

Water

1. Wash daikon.
2. Cut into thin rounds or half rounds for a thicker diameter daikon.
3. Pack the daikon slices fairly tightly in a jar.
4. Fill the jar with water.
5. Pour off the water back into an empty measuring cup.
6. Measure the water and eliminate half the volume of water.
7. Pour the water back in the jar with the daikon.
8. Fill the remaining space in the jar with shoyu.
9. Screw the lid back on the jar securely.
10. Turn the jar over a couple of times to mix the shoyu and water.
11. Remove the lid from the jar and cover the mouth of the jar with a piece of cheesecloth.
12. Secure the cheesecloth over the mouth of the jar with a rubber band.
13. Let this sit on the counter for two to three days to activate the fermentation.
14. After two to three days, remove the cheesecloth and return the lid to the jar.
15. Store in the refrigerator.
16. The daikon pickles are usually ready to start eating about 5 days after being placed in the refrigerator.
17. These will keep 6 weeks to two months in the refrigerator.