

Pressed Turnip Pickles

Ingredients

- 1 firm turnip
- Ume su (umeboshi vinegar)

Preparation

1. Cut turnip in half from top to bottom.
2. Lay each half turnip flat side down and cut in half again, top to bottom.
3. Slice into thin quarter rounds.
4. Place in a bowl and sprinkle with ume su.
5. Place in a salad press and press a minimum of 20 minutes.
6. Release pressure and serve.
7. Save liquid from pressing to store leftover turnip pickles in.