

Red Radish Pickles

1 to 2 bunches red radishes

Umeboshi vinegar (also called ume su)

Water

Glass Jar with a lid

Cheesecloth

Rubber band

1. Trim the leaves and root from each radish.
2. Wash the radishes and drain off excess water.
3. Pack the radishes in a jar.
4. Fill the jar of radishes with water.
5. Pour off the water into a measuring cup.
6. Measure the water and pour off 1/4 of the volume of water.
7. Pour the water back in the jar and fill the remaining space in the jar with umeboshi vinegar.
8. Screw the lid securely on the jar and turn the jar over a couple of times to mix the water and umeboshi vinegar.
9. Remove the lid from the jar.
10. Cut a piece of cheesecloth large enough to cover the mouth of the jar and secure the cheesecloth with a rubber band.
11. Leave the radishes on the kitchen counter for two to three days covered only with the cheesecloth.
12. After two to three days, remove the cheesecloth and screw the jar lid back on.
13. Store in the refrigerator.
14. The radish pickles will be ready to begin eating after five days. They are completely pickled when the inside of the radish is completely pink.
15. These will keep for six weeks in the refrigerator.
16. Serve ½ to one radish per serving.