

Making 3-Flavor Fermented Radish

Peel radish and cut into a desirable size.



Mix radish with ½ cup salt, let it stand overnight.



Wash radish with clear water 2-3 times.



Lay radish in the sun.



Firmly pack radish into containers and press it really hard.



Cover with pickling solution consisting of ½ tablespoon salt, 1 cup sugar, and 1 cup vinegar.



Ferment for approximately 1 week.