

Making Sweet Radish

Peel radish and trim heads off.



Mix radish with 2 tablespoons salt and marinate overnight.



Squeeze the juices off.



Lay radish in the sun for 1 day.



Tightly pack radish into containers.



Cover with the pickling solution, consisting of 1 cup water, 1 cup fish sauce,
and 1 cup coconut sugar, and let it stay for 1 day.



Bring the pickling solution to boil, let it cool, and pour it back into the containers.



Repeat the above steps for 3-4 days. Sun dry for semi-dry texture.