

# Daikon

Used in Japan in soups, stews, shredded with sashimi, and pickled. Daikon feeds the people of Japan...In America, daikon probably feeds the soil more than the people! As a cover crop, it's huge roots burrow into soil breaking it up and improving it as it breaks down.



## TIPS:

**Short-term Storage:** You could just leave the root in a cool spot in your basement for a week or more. If the air is dry, then less. Any scars or cuts on the daikon will start to go bad sooner, so be careful. Or chop into refrigerator sized pieces and store in plastic.

**Long-Term Storage:** Pickling seems to be the best way to store daikon for long-term.

**General Cooking info:** Use chopped in large chunks in your vegetable roasts, stews, and soups. Pairs well with meats and seafood. Shred raw as an addition to salad or an accompaniment to sashimi. Throw it into your pickling jar if you're a pickler.

**Growing info:** Due to low demand, we'll probably leave this one out of the crop plan this fall.

**Common problems:** see radish.

### **Pickled Daikon Radishes with Ginger**

1 1/2 pounds daikon radish, peeled  
 1 bunch red radishes (about 10), trimmed and each cut lengthwise into 6 wedges  
 1 tablespoon kosher salt

1/4 cup rice vinegar (not seasoned)  
 3 tablespoons sugar  
 1 tablespoon very thin matchsticks of peeled ginger

Halve daikon lengthwise, then cut crosswise into 1/4-inch-thick slices. Transfer to a large bowl and toss with radishes and kosher salt. Let stand at room temperature, stirring occasionally, 1 hour. Drain in a colander (do not rinse) and return to bowl. Add vinegar, sugar, and ginger, stirring until sugar has dissolved. Transfer to an airtight container and chill, covered, shaking once or twice, at least 12 hours more (to allow flavors to develop).  
*from Epicurious*

### **Sweet Pickled Daikon Radishes**

1 cup rice vinegar  
 1 cup water  
 1 cup sugar  
 1/4 teaspoon turmeric  
 1 pound daikon radish  
 1/4 cup kosher salt

In a small saucepan over medium heat add the vinegar, water, sugar, and turmeric. Bring to a boil, stirring to dissolve the sugar. Remove from heat and allow it to cool.

Meanwhile, peel the daikon radish and slice into 1/4-inch thick rounds. (If your daikon is very large, slice the rounds into semicircles.) Place in a colander with salt and mix well. Place the colander over a bowl and let drain for 1 hour. Rinse the salt off with a couple of changes of water and dry the daikon well. Put into a sterilized glass jar. Pour the cooled brine through a coffee filter (or a cheesecloth lined strainer) into the jar to cover the radish slices. Refrigerate at least 4 hours, preferably overnight. Will keep for about 2 weeks.

### **Daikon Radish With Chicken-Korean Style**

1 medium daikon radish  
 2 boneless chicken legs with thigh (may substitute with chicken breast but taste might be less rich)  
 1/2 teaspoon chili flakes  
 1 tablespoon vegetable oil  
 1 crushed garlic clove  
 1 teaspoon sesame oil

Cooking sauce  
 2 cups chicken stock  
 3 tablespoons soy sauce  
 2 tablespoons sake  
 1 tablespoon sugar  
 1/4 teaspoon mirin  
 pepper

- 1 Peel daikon and cut into 1/2 inch half moons.
- 2 Cut chicken into 1/2- 1 inch pieces.
- 3 Heat oil. Add daikon and chicken and sauté over high heat. Stir in crushed garlic and chili flakes/pepper.
- 4 Add all ingredients for the cooking sauce. Cook over medium heat, constantly skimming.
- 5 When the sauce has nearly evaporated, sprinkle sesame oil.
- 6 Remove from heat and serve. Great with rice.