



I love Vietnamese food. Banh Mi is the best sandwich EVER (<http://www.vietworldkitchen.com/blog/2009/06/banh-mi-sandwich-recipe.html>) and it would not be the same without this light and easy pickle. That said, this pickle is delicious on any sandwich. It would also be a great addition to a plate lunch of grilled teriyaki chicken, beef or tofu and rice or quinoa. They also go well with a good Asian-style noodle dish. If Asian-style food is not your thing, this pickle is great on hotdogs, with sausages, bbq pork sandwiches or on a salad. Hmmmmm, I'm thinking a shrimp salad! I could go on and on. Just eat it plain with a fork!

What is Daikon, anyway, you might ask?? It is a large, white mild radish. It is a wonderful vegetable on its own. It is fresh and crisp on a sandwich or in a salad. It is used in many Asian cuisines. I grew up eating it as a pickle. In our village store there was usually a big jar of "Daigo" on the counter and we would buy a big piece of pickle to eat as a snack.



Vietnamese Pickled Daikon & Carrots

from Ball Complete Book of Home Preserving

Yield: 6 pints

2 lbs. carrots peeled and julienned lengthwise in long strips
2 lbs daikon peeled and julienned lengthwise in long strips
3 cups white wine vinegar
3 cups water
1 ½ cups sugar
2 tablespoons grated fresh ginger
6 whole star anise
6 chili pepper or chili flakes (optional)

METHOD:

1. Wash peel and julienne carrots and daikon into long strips.
2. In large pan combine water, vinegar, sugar and ginger bring to a boil over medium heat to dissolve sugar. Add julienned daikon and carrots and immediately turn heat off. Place one whole star anise and a chili pepper in each jar (if using). Using tongs pack julienned vegetables into hot jars. Ladle hot pickling liquid into jars, pushing down on veggies with the back of a sterilized spoon leaving ½ inch of headroom. Remove air bubbles and adjust head-space adding more liquid if needed. Wipe rims and place lids on screwing on lightly.
3. Place jars in canner covering with more hot water to submerge the jars. Bring to a boil and process for 10 minutes. Adjust processing time for elevation, as needed. Remove lid and wait 5 minutes before carefully removing jars. Place jars on towels or a cutting board. Let cool undisturbed for 24 hours.
4. Remove rings. Thoroughly clean rims, threads and jars. Label with name of item and date.