



**Many Hands Organic Farm and
Sustainability Center**

Julie Rawson and Jack Kittredge

411 Sheldon Road

Barre, MA 01005

(978) 355-2853 - Home

(978) 257-1192 - Cell

Farm@mhof.net

Carrot and Daikon Salad

Ingredients

- 1 medium carrot
- 1 (3 inch) piece daikon radishes
- 1 teaspoon salt
- 3 tablespoons rice vinegar
- ½ teaspoon Japanese soy sauce
- ⅛ teaspoon peeled and grated fresh ginger
- 2 teaspoons sugar

Directions

1. Peel and finely shred carrot and daikon. Put vegetables into large bowl; sprinkle with salt and let stand for 30 minutes.
2. Gently squeeze out as much water as possible from vegetables.
3. In a bowl, combine vinegar, soy sauce, ginger and sugar, stirring until sugar dissolves. Add vegetables and refrigerate for 8 hours. Salad will keep for up to 1 week in sealed container in refrigerator.