

Quick Pickled Radishes

Perfectly sweet, tangy and delicious pickled radish recipe.



5 from 5 votes

Prep Time
5 mins

Cook Time
3 mins

Total Time
8 mins

Course: Side dishes Cuisine: Korean

Keyword: pickled radish, pickled radishes, quick pickled radishes

Servings: 30 Calories: 17kcal Author: Sue

Ingredients

- 500 g korean radish or daikon radish (17 ounces), peeled and ends trimmed
- 1 cup water
- 1/2 cup white sugar
- 1/2 cup white vinegar
- 1 tsp sea salt , coarse

Instructions

1. Cut the radish into small cubes (about 2.5 cm / 1 inch) and put them into a sterilized glass jar.
2. Combine water, sugar, vinegar and salt in a sauce pan and bring them to boil over low to medium low heat until the sugar dissolves (about 2-3 mins). Stir often.
3. Pour the brine over the radish and close the lid. Leave at room temperature for 3-4 hours then refrigerate. It should be ready to eat in 1 – 2 days.
4. Serve with your favorite main meal. (e.g. Korean fried chicken). It can be refrigerated in an air tight container for a few weeks.

Notes

- If you have trouble finding Korean or daikon radish, you can use more common types like pink or red radishes instead. Although I find that Korean or daikon radish results in a crunchier texture.
- 1 Cup = 250 ml
- Above ingredients will require 2 x 490ml preserving jar or 1 x 1 L jar. Be sure to sterilize the jar beforehand.

Nutrition

Calories: 17kcal | Carbohydrates: 4g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 82mg | Potassium: 38mg | Fiber: 1g | Sugar: 4g | Vitamin C: 4mg | Calcium: 5mg | Iron: 1mg

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