



## Do Chua

### Vietnamese Daikon and Carrot Pickle

Do Chua is traditionally served in Vietnamese street sandwiches called Banh Mi. It is a slightly sweet pickle of daikon radishes and carrots. This pickle can be a great addition to many dishes or enjoyed right out of the jar.

Here is a kid-friendly version that even the fussiest eaters will love!

**Note:** Pay particular attention to steps 4 and 5 below. This is the start of the pickling process. The flavor of the vegetables will improve over time.

#### INGREDIENTS

- 1 large carrot, peeled and cut into 1/8 inch square and 3 inch long strips
- 1 pound daikon radishes, peeled and cut into 1/8 inch square and 3 inch long strips
- 1 teaspoon salt
- 2 teaspoons plus 1/2 cup sugar
- 1 1/4 cups distilled white vinegar
- 1 cup lukewarm water

#### DIRECTIONS

1. Place the cut carrots and daikon radish in a bowl with the salt and 2 teaspoons of sugar. Massage for 3 minutes, or until the vegetables can easily bend.
2. Drain and rinse the vegetables under cold water in a colander.
3. Transfer the vegetables to a 1-quart jar.
4. To make the brine, in a bowl, combine the 1/2 cup sugar, the vinegar, and the water and stir to dissolve the sugar.
5. Pour over the vegetables. The brine should cover the vegetables. Let the vegetables marinate in the brine for at least 1 hour before eating.
6. They will keep in the refrigerator for up to 4 weeks.