

*A Potluck Festival of Asian Pacific Cuisine*

## **Cubed Korean Radish Kimchi (Not Spicy)**

### **Ingredients**

1 Korean radish

1 cup vinegar

2 tablespoon salt

1 cup water

1 cup sugar

1 clean jar (for container)

- ☀ Fill a big glass bowl with cool water.
- ☀ Toss sea salt and make salt brine.
- ☀ Cube a Korean radish.
- ☀ Place into salt brine for 20 minutes.
- ☀ Remove the radish cubes from the brine.
- ☀ Rinse them with water.
- ☀ Combine sugar, vinegar, and water and boil until dissolve.
- ☀ Place the cubes into bowl and toss them with the sweet and sour water.  
(\* Portions may vary depends on one's preference).
- ☀ Put them in clean jar.
- ☀ Allow them to ferment, unrefrigerated at room temperature, for 40 hours. Place them into the refrigerator.

Additional recipes may be found on the BA Diversity Task Force website at  
[www.ars.usda.gov/Aboutus/BA\\_Diversity\\_Task\\_Force](http://www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force)