

Daikon Radish Slaw

from Jan Hake (this recipe showed her how to enjoy daikon radishes)

Grate peeled daikon and carrot

Salt veggies to draw out moisture, drain well after 1/2 hour or more

Sauce - mix together:

1 cup sugar

1/2 cup white vinegar

1 cup mayonnaise

Add as much sauce to veggies as desired.

Mix in 1 T. grated orange rind and 1 t. toasted sesame oil and some freshly ground pepper

“Enjoy and never speak badly of a daikon again!”