

Diakon with Tahini Dressing

Adapted from *Recipes from a Kitchen Garden*

4 inches diakon, cut into matchstick-sized strips

$\frac{3}{4}$ cup thinly sliced red radishes

1 medium carrot, grated (about $\frac{1}{2}$ cup)

$\frac{1}{4}$ cup tahini

4 scallions, thinly sliced (optional)

1 $\frac{1}{2}$ tablespoons freshly squeezed lemon juice (about $\frac{1}{2}$ lemon)

1 tablespoon dry sherry or vermouth

Dash salt

Sugar

$\frac{1}{4}$ cup chopped almonds (optional)

1. Combine Daikon, red radish, and carrots in a medium bowl.
2. Whisk the tahini, scallions, lemon juice, sherry, salt, and sugar to taste in a small bowl until well combined. Thin the dressing with a few tablespoons of water until the mixture is a smooth paste.
3. Toss the dressing with radishes until well combined. Garnish with almonds if desired.