



Miso braised daikon radish

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Ingredients

- 1 daikon radish, peeled and sliced into 2 cm thick slices, each slice cut crosswise
- 1 tablespoon of Japanese rice
- 4 tablespoons of red miso
- 2 tablespoons of sugar
- 2 tablespoons of mirin
- 4 tablespoons of water

Instructions

1. Cook daikon with rice about 20 minutes till tender.
2. Drain daikon.
3. Mix miso with sugar, mirin and water. Pour into sauce pan and simmer to thicken.
4. Pour miso glaze over daikon slices.
5. Serve as side dish.