



Pickled turnips – chrysanthemum like

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Ingredients

- 2 turnips
- 1 cup of water
- 1 teaspoon of salt
- for garnish: lemon or yuzu peel, dried chili pepper

Instructions

1. Peel turnips, slice thinly without cutting through turnip, leaving 5 mm at the bottom, it's easier if you use chopsticks, place turnip between chopsticks, it will prevent from slicing through turnip, rotate turnip 180 degrees and repeat slicing.
2. Dissolve salt in water, place turnips inside, let it sit in for about 2 hours.
3. Before serving remove from salty water, squeeze out excess of water. Arrange chrysanthemum like radish in a serving dish, garnish with slices of lemon peel and dried chilies.
4. Makes beautiful side dish.