

# Recipes

## Marinated Vegetable *Namasu*

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### Ingredients (serves 4)

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- 1/2 large daikon radish
- 1 large carrot
- 1 small okra pod
- 2 tsp. salt
- 4 Tbsp. sugar
- 400 cc. (13 ½ oz. or 1 5/8 cups) rice vinegar

### Instructions

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1. Peel and cut the daikon and carrots into thin strips. Sprinkle with salt and rub lightly. Let sit for 10 minutes. Then, squeeze tightly between both hands to remove as much of the excess liquid as possible from the daikon and carrot strips.
2. Place the rice vinegar and sugar in a bowl, and stir well. Toss the squeezed daikon radish and carrot strips in the bowl until they are evenly coated with the dressing. Arrange in a serving bowl.
3. Cook the okra in the salted boiling water until tender crisp and cut in round slices. Garnish the daikon and carrot namasu with the sliced okra to serve.