

DAIGO

(dy-gu)

“We love to pickle a lot of things on Guam: radish (daigo), rakyio (pearl onions), papaya, mango. Daigo is likely the most popular pickled item. My dad used to always have this with his meals. It is quite easy to make.”

INGREDIENTS / INSTRUCTIONS

Set 1

1 pkg. yellow dyed radish (available in Asian stores)

2 T. sugar

1 c. vinegar

1 $\frac{3}{4}$ c. water + daigo juice

$\frac{3}{4}$ t. salt

$\frac{1}{2}$ t. hot pepper (dried pepper flakes will work)

Tools: med. glass or plastic bowl

1. Open the bag of radish, POUR the yellow liquid into the bowl and SAVE.
2. Slice the radish into whole, thin circles, or thin semi-circles.
3. Add slices to #1 liquid. Add vinegar, water, sugar and pepper.
4. Adjust to taste.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.