

# Korean Pink Pickled Radish ☆☆☆☆☆

Korean pickled radish with a vibrant pink hue and sweet, tangy flavor! Made with a simple brine and natural beet dye, this crunchy side dish is perfect with Korean fried chicken, BBQ, or noodles. Easy to make and irresistibly delicious!

**Course** Condiment, Side Dish    **Cuisine** Korean

**Diet** Gluten Free, Halal, Hindu, Kosher, Low Calorie, Low Fat, Low Lactose

**Keyword** chicken mu, korean pickled radish, korean radish, pickled korean radish, pickled radish, radish pickle

**Prep Time** 15 mins    **Cook Time** 3 mins    **Chill time** 1 d    **Servings** 20    **Calories** 43    **Author** Holly Ford

## Equipment

- 1 quart (950 ml) glass jar or container

## Ingredients

- 1-1/3 lb (600g) Korean radish or daikon
- 2 oz (60g) beet
- 1-1/2 cup (360ml) water
- 2/3 cup (130g) sugar
- 1 tbsp kosher salt
- 2/3 cup (160ml) white vinegar

## Instructions

1. Peel the radish and cut it into sticks measuring about 1.5x0.5 inches (4x1 cm). Peel and slice the beet into slightly smaller pieces, then add both to a glass jar.
2. Combine water, sugar, and salt in a pot. Bring to a boil, stirring until the sugar fully dissolves. Lower the heat, add vinegar, and simmer for 1 minute.
3. Pour the hot brine over the radish and beet in the jar. Let it cool for 1 hour, then close the lid and refrigerate for 24 hours. The pink color will become more vibrant as it sits.
4. **Note:** Pink pickled radish keeps well in the fridge, making it a handy side dish. Store it in an airtight container, and it will last up to 2 weeks. While it may lose some crunch over time, the flavor remains delicious. For the best taste and texture, enjoy it within the first week.

## Nutrition

Calories: 43kcal | Carbohydrates: 11g | Protein: 0.1g | Fat: 0.04g | Saturated Fat: 0.004g | Polyunsaturated Fat: 0.01g | Monounsaturated Fat: 0.003g | Sodium: 354mg | Potassium: 27mg | Fiber: 0.2g | Sugar: 10g | Vitamin A: 1IU | Vitamin C: 2mg | Calcium: 4mg | Iron: 0.1mg