Daikon Radish & White onion Pickle.

**Ingredients**
1/2 Daikon radish (if very large)
1 white onion, finely sliced
2 Tbsp white or apple cider vinegar
1 Tbsp Mirin
1 Tbsp Ume vinegar
splash sesame oil
1 tbsp sugar

**Equipment**
- Choppping board
- Cook’s knife
- Bowl
- Measuring spoon
- Mandolin

**What to do**
1. Wash radish, pat dry.
2. Finely slice on mandolin. Slice onion finely.
3. Combine all the ingredients for dressing in a bowl. When sugar has dissolved pour over the radish/onion mix.
4. Set aside until needed.

**From the Garden**
- White onion
- Daikon radish