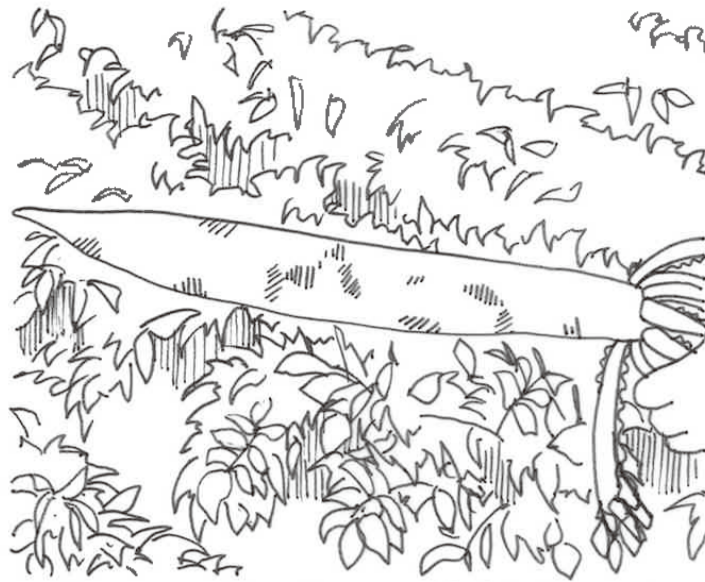


Making Smoked *Daikon* (White Radish)

1. Growing



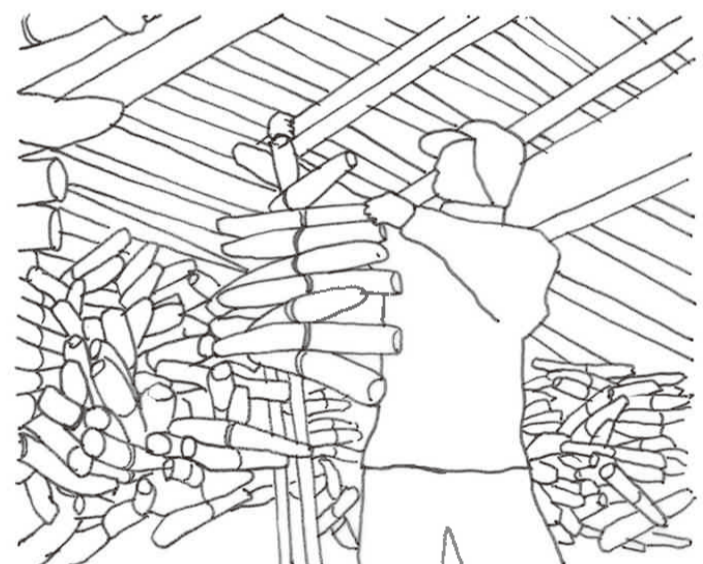
White neck *daikon* radish — considered the ideal ingredient for smoked pickles (*iburigakko*) — is grown on a farm.

2. Stringing



Eight to ten radishes with their ends removed are strung together.

3. Hanging



The radishes are hung from the ceiling while still fresh.

4. Smoking



The radishes are smoked for 4–5 days over an open hardwood fire until they become soft and turn golden brown.

5. Pickling



The dried radishes are fermented in a mixture of rice bran, salt and granulated sugar for several months.

