

Seasoned Daikon "Fries" (Skillet Version)

(With thanks to Carol Booth for her advice and assistance)

1 daikon radish, cut into strips about the size and shape of a standard "french fry"

Marinate the strips in a combination of the following:

brown rice vinegar

toasted sesame oil

curry powder

five-spice powder

salt (kosher, sea salt, or soy sauce)

sugar (coconut, raw, honey or agave)

Adjust marinade ingredients to taste, pour over daikon strips, and set aside while your lightly-oiled skillet or wok is heating up. When the pan is just hot (don't let the oil smoke or burn) toss the strips in, and turn every so often with your spatula until brown on all sides and the strips are as crisp or as tender as you like. The longer the strips sit in the marinade the more quickly they cook and the more tender they become, so time accordingly. If you want them to have some crispness, let marinade a few minutes to an hour; longer if you want them more tender. Serve alongside bulgogi (Korean marinated beef), perhaps wrapped up in lettuce leaves, or drain on paper towels and serve as a snack or appetizer. *-Janice Janostak-*