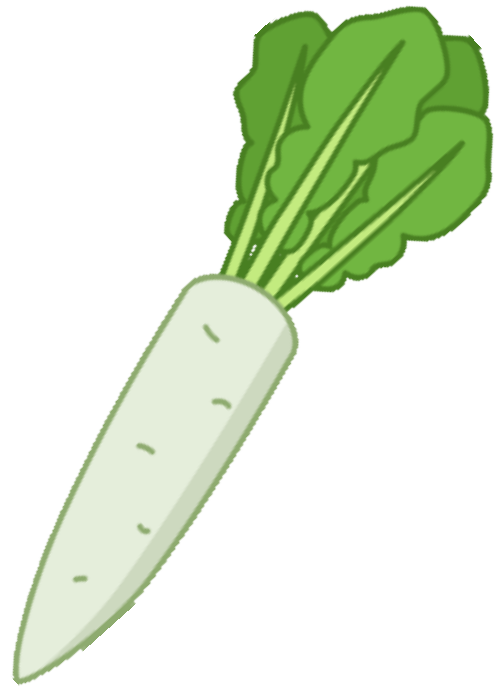
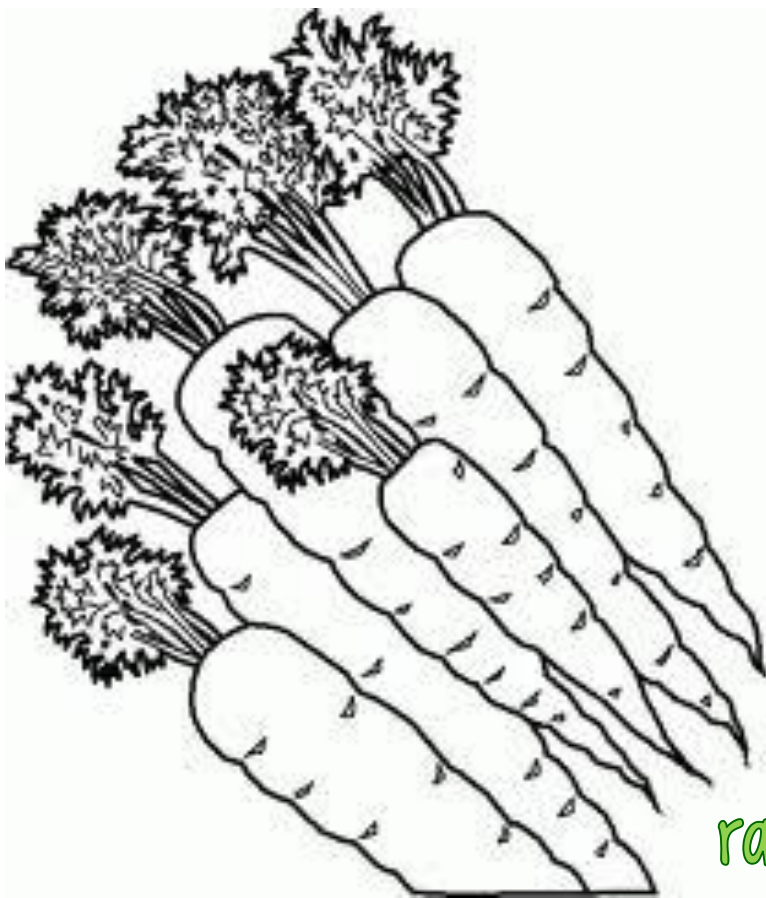


# DAIKON RADISH



- “Daikon” is a Japanese word, translating to large root. The radish is widely grown and used in Chinese culinary dishes but is now also commercially grown in the United States, mainly California and Texas.
- Also known as “Mooli”, “Lobok” and “Chinese Radish”, the Daikon Radish is most often sold and marketed today without its tops though the entire plant is actually edible, roots and leaves.
- The Daikon Radish is bold in size, yet more delicate in flavor. The long cylindrical roots have a smooth creamy white skin and crisp, juicy white flesh. Flavor varies throughout the plant, the thickest part of the root, closest to the tops, is the sweetest whereas the narrow bottom region of the root is peppery and pungent.
- There are dozens of varieties ranging in size from 6 inches to 3 feet!. (The standard variety though averages ten to fourteen inches)
- The Daikon root is loaded with Vitamin C and contains large amounts of water.



Can you color all the radishes to look the same?