
Easy Tako Namasu

Description

Chef's Note: *This is a traditional Japanese pickled dish that I loved as a child. As I grew older, I wanted more of a savory component to the dish so I started adding sliced tako, cooked shrimp and hokkigai to the namasu. In the end, the tako ended up being the favorite of a majority of my family.*

Total time: 20 min Yield: 4 servings

Ingredients

1/2 cup sugar
1/2 cup rice wine vinegar
1 Tbsp salt
1 oz ginger (julienned)
4 oz tako (cooked octopus, thinly sliced)
4 oz daikon (thinly sliced)
4 oz cucumber (thinly sliced)
4 oz carrot (thinly sliced)

Prep Time: 20 min Total Time: 20 min

Instructions

Place the sugar, rice wine vinegar and salt in a zip top bag, close the bag and shake well until the sugar and salt completely dissolve.

Add in the ginger, tako, daikon, cucumber and carrot. Purge the air from the bag and chill for 6 to 8 hours in the refrigerator.

Drain the liquid from the bag and enjoy the namasu as a side dish for a Japanese New Year celebration.

Recipe brought to you by:

Chef Grant Sato