

## **Stir-fried Daikon**

From the Rolling Prairie Cookbook by Nancy O'Connor

### Ingredients

1 pound daikon radish

1 tablespoon peanut oil

1 teaspoon honey, or other sweetener

1/8 teaspoon salt

2 tablespoons finely chopped parsley

### Directions

Scrub daikon and cut into thin slices. Heat the oil in heavy skillet over high heat. Add daikon and toss to coat with oil. Sprinkle sweetener and salt over radish slices. Cook, stirring often, until radishes are just tender- about 5 minutes. Remove from heat. Toss in parsley. Serve immediately.