

Daikon Walnut Chutney

Daikon radishes are those big white radishes that look a bit like an oversize parsnip. They are not hot but pack a lot of nutritional punch, and they are plentiful in the winter months. The combination of the radish and toasted walnut flavours is divine, and makes a great side dish or appetizer dip.

- from *Bon Appetit*

INGREDIENTS

1/2 cup walnuts

1 cup daikon radish, peeled and sliced thin (Japanese white radish)

1 serrano chilli or other hot green chilli pepper, halved and seeded (green jalapeños tend to be less hot)

1/2 teaspoon salt

1 teaspoon cider vinegar

DIRECTIONS

Preheat oven to 350 degrees F.

Spread walnuts out on a cookie sheet and bake for 10 minutes (or until toasted). Turn oven off but let walnuts sit in oven for another 5 minutes.

In a food processor, puree radish and chili using on/off turns.

Add walnuts and salt and puree.

Add vinegar.

Remove from processor to a covered bowl and refrigerate.