

RAKKYO

Rakkyo is pronounced raw-kyu. We loved eating rakkyo growing up on Guam. My dad would buy some from a gas station or a canteena, along with daigo too.

There are several brands of rakkyo available at Asian stores and perhaps even your local grocer. Some soaking or pickling juices are sweeter than others, some more tart. This particular recipe used rakkyo that was in a sweeter soaking liquid. It was labeled “sugar scallions – whole - in syrup.”

INGREDIENTS

Set 1

13 oz. jar of scallions - scallions is what the jar is labeled as

Set 2

¾ c. of rakkyo juice - pickling liquid in the jar

½ c. water

3 ½ T. white vinegar

1/8 t. salt

1 to 2 tsp. hot pepper flakes

Tools: *small bowl, medium glass bowl*

DIRECTIONS

1. Pour the juice of the scallions into the small bowl.
2. Place the scallions into the large bowl.
3. Add ¾ of a cup of the scallion juice into the medium bowl.
4. Add the water, vinegar, salt, and ONE teaspoon of hot pepper to the medium bowl.
5. Stir to combine and dissolve the salt.
6. Taste the liquid, adding more hot pepper if necessary. You may also add more vinegar if you want the rakkyo more tart.
7. The onions need to marinate for one two weeks so the vinegar and spice can permeate the layers of onion.

Recipe courtesy Paula Quinene of www.PaulaQ.com