

Pickled Ginger Recipe

Ingredients:

1.7 liters water

1 teaspoon baking soda

680 g fresh young ginger, washed thoroughly to remove thin outer bark but thin skin left on, cut into 1/8-inch slices with shoots

For the marinade:

1 1/4 teaspoons salt

1/2 cup plus 2 tablespoons Chinese white rice vinegar or distilled vinegar

1 cup sugar

Method:

In a large pot, bring the water and baking soda to a boil over high heat. Add the ginger and boil for 30 seconds. Remove from the heat. Add cold water to the pot to reduce the temperature.

Drain. Add water again, drain, then repeat a third time. Place the ginger in cold water and rest it for 10 minutes. Drain and place in a bowl. In a small bowl, combine the marinade ingredients.

Add the marinade to the ginger and mix well. Cover and refrigerate for at least 24 hours before use. Serve cold. This pickled ginger will keep in a tightly closed jar in the refrigerator for at least 3 months.

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