

Pickled Ginger

Preparation: 15 minutes

Yield: 1 pint jar

The Silver Chef Cookbook
Salads/Dressings/Sauces

Recipe from thekitchn.com

This recipe comes directly from Kitchn and definitely deserves attention. Once tried you will keep pickled ginger readily available in your refrigerator.

Pickled ginger has many uses outside of simply being enjoyed alongside sushi: Chop it up for stir-fries, pour the brine into cold noodle sauces, whisk it into salad dressings, toss with salted green beans and peanuts, stir into lemonade or cocktails, or add to braised meat dishes just before serving.



12 ounces fresh ginger, about 2 large hands
1 red radish, optional, thinly sliced
1 1/2 tablespoons kosher salt

1/2 cup rice vinegar
1 cup water
1 1/2 tablespoons sugar, optional

PREPARING THE JARS:

1) Wash the jar and lid with warm soapy water, rinse well, and dry before using. Set aside

PREPARING THE GINGER:

- 2) Peel the ginger and thinly slice on a mandoline or with a knife.
- 3) Thinly slice the radish, if using .
- 4) Combine the sliced ginger and salt in a small bowl. Set aside for 30 minutes.
- 5) Put the sliced radish, if using, into jar. (radish only used to color ginger pink)
- 6) Add the ginger and pack tightly. Set aside

MAKING THE PICKLING BRINE:

- 7) Combine the vinegar, water, and sugar in a small saucepan over high heat and bring to a boil, stirring to dissolve the sugar.
- 8) Pour the brine over the ginger, filling the jar to within 1/2 inch of the top. You might not use all the brine.
- 9) Remove air bubbles by gently tapping the jar against the counter a few times to remove all the air bubbles. Top off with more pickling brine if necessary.
- 10) Seal the jar tightly and cool to room temperature before refrigerating. Once cooled store the pickles in the refrigerator. The pickles will improve with flavor as they age — try to wait at least 48 hours before cracking them open. Can be stored for up to 2 months in the refrigerator.

PROCESSING FOR CANNING FOR PANTRY STORAGE

- 1) Place sealed jars in a boiling water bath for 10 minutes.
- 2) Remove and allow to cool on counter. You will hear a popping sound. That is an indication that a vacuum has completely sealed the jar.
- 3) Tighten the lid completely. Once they are at room temperature in the pantry unopened for one year.