

House on Kahl Road Cookbook Recipe

Pickled Ginger

- 2 Large ginger roots
- 1 Cup rice vinegar
- 1/4 Cup sugar
- 1 Teaspoon salt

1. Peel ginger root. (Skin scrubs off really well with copper pot scrubber if you don't feel like peeling.)
2. Slice ginger into thin pieces.
3. Toss well with salt so it is evenly distributed.
4. Let ginger sit for 30 minutes to an hour.
5. Bring rice vinegar to a boil and add sugar. Stir until sugar dissolves completely.
6. Stuff ginger into glass jar. (Preserve jars or those with freshness seals work best.)
7. Pour vinegar-sugar directly on the ginger all the way to the top. Press down on ginger with spoon to get all air out.
8. Screw on cover immediately and let cool.
9. Once cooled, place in the refrigerator to cure.
10. In about a week, the ginger will begin changing its color to light pink.

