

Gari- Pickled Ginger

Ingredients

Ginger- young fat pieces are best

1 Tbsp (can use a little more)

3/4 cup Brown rice vinegar or Rice wine vinegar

4Tbsp Honey

3 Tbsp Sugar

Method

Peel and slice ginger super thinly until you have 1-2 cups.

Rub ginger with coarse sea salt (in a ceramic bowl) until salt is no longer grainy. Put ginger in fridge for at least 1 hour, may leave for several hours.

Bring vinegar mix to boil briefly until sugar dissolved.

Put ginger into jar/s and pour over hot vinegar mix to cover. Put lids on and allow to cool. Keep in fridge for 3-5 days to pickle before opening.

Will keep for at least 1mth in fridge.

Vinegar mix:

Use almost equal amounts of vinegar and honey/sugar. I used about 3/4 cup vinegar with 4Tbsp honey and 3Tbsp sugar. If extra vinegar mix needed to cover ginger add 1Tbsp vinegar to 1Tbsp sugar or honey until you have enough. This was very approximate, just till it tastes right and covers ginger. (one recipe said equal qty vinegar and honey, while another said 1 1/4 cups vinegar with 1Tbsp honey 1Tbsp sugar. My recipe worked quite well.)