

Pickled Fresh Ginger - thanks to our friend Susan for this recipe

Toss together in a non-reactive bowl:

- 1 mounded cup Old Friends ginger
(Clean the ginger first, and slice as thinly as possible)
- 1 teaspoon organic cane sugar
- 1 1/2 teaspoon kosher sea salt

Let stand for one hour, stirring a couple of times during that hour. A good bit of liquid will collect in the bottom of the bowl.

Meantime, mix together, in a non-reactive pan or microwave safe 4-cup measuring bowl:

- 5/8 cup distilled white vinegar (from grain)
- 1/2 cup water
- 1/4 cup organic cane sugar

Procedure:

Dump the ginger into a big metal strainer, and rinse it well under running cool water (you want to wash off the salt/sugar mix); also rinse the non-reactive bowl it was in. Let the ginger drain for a minute or so. Using a clean cotton tea towel, dry the bowl, and pat the rinsed ginger to remove excess water. Dump the ginger slices back into the bowl.

Heat the vinegar-water-sugar mix to boiling, making sure the sugar is dissolved. You can do this on the stove or in the microwave.

Pour the boiling vinegar-water-sugar mix over the ginger slices, and stir gently to free up the slices that are stuck together. Let sit for one hour.

Then put it in a scalded jar with an airtight lid. Refrigerate.

Alternately, pour the just-mixed, still-really-hot proto-pickles and vinegar into a scalded jar and screw down the lid. Let this cool, and as it does you will get a basic vacuum seal, though not a true canning seal. Store in fridge.

ENJOY! Remember to use any gingery vinegar brine leftovers for salad dressing! Delicious!