

Pickled Shitake Mushrooms

Serves 8

This recipe is from Supernormal that Pat and Vilma shared with us.

Ingredients:

- 1 lb. fresh shitake mushrooms
- 1/2 cup rice wine vinegar
- 1/2 cup sugar
- 1/2 cup light soy sauce
- 1 Tbsp. thinly sliced ginger
- 1/4 tsp. salt

Equipment

- Saucepan
- Sieve that fits in the pan
- Colander
- Teflon whisk



Pickled Shitake Mushrooms:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Add water and 1/4 tsp. salt to a saucepan of water and bring to a boil	4
	Remove stems from mushrooms	2
	Add mushrooms to boiling water. Use sieve to hold them under	1
	Drain the mushrooms in a colander and set aside in a bowl	1
	Peel and thinly slice 1 Tbsp. fresh ginger	2
	Rinse the saucepan and combine 1/2 cup rice wine vinegar, 1/2 cup sugar, 1/2 cup light soy sauce, 1 cup water, and ginger	2
	Heat sauce and stir to dissolve sugar but do not boil	2
	Pour hot sauce over mushrooms and cover	1
	Let mushrooms sit in sauce for at least 2 hours	2 hrs.
	Drain liquid and serve with toothpicks or bamboo skewers	1
	Total	2 hr. 16 min.