

PICKLED SHITAKES

Prepared by: Kimi Nelson

Source: Momofuku

4 loosely packed cups (about 1/3 ounce) dried shiitake mushrooms (or use spent shiitake caps from the Ramen Broth)

1 cup sugar

1 cup usukuchi (light soy sauce)

1 cup sherry vinegar

Two 3-inch knobs of fresh ginger, peeled

Steep the shiitakes in boiling water (or really hot tap water) in a medium mixing bowl until softened, about 15 minutes.

Lift the shiitakes from the steeping water, trim off and discard their stems, and cut the caps into 1/8-inch-thick slices. Reserve 2 cups of the steeping liquid, and pass it through a fine-mesh strainer to remove any sand or debris.

Combine the reserved steeping liquid, the sugar, soy sauce, vinegar, ginger, and sliced shiitakes in a saucepan. Turn the heat to medium, bring to a simmer, and simmer gently (bubbles should lazily rise up to the surface), stirring occasionally, for 30 minutes. Let cool.

Discard the ginger, and pack the shiitakes (and as much of the liquid as necessary to cover them) into a quart container. These pickles are ready to eat immediately and will keep, refrigerated, for at least 1 month.

Kimi's Notes: I had used dried Shiitakes to make the ramen broth and saw this as a way to not waste what was left. These were great!

