

# PICKLED GINGER



## Ingredients

- 1 large fresh piece gingerroot
- $\frac{3}{4}$  cup rice wine vinegar
- $\frac{1}{2}$  cup white vinegar
- 2 tsp soy sauce
- 4 tsp granulated sugar

## Directions

- Peel ginger and cut into pieces no larger than 1 inch.
- Remove hot jars from canner.
- Pack ginger into jars.
- Bring vinegars, soy sauce and sugar to a boil in a small saucepan.
- Pour mixture over ginger to within  $\frac{1}{2}$  inch of rim for headspace. Process about 20 minutes for 8oz jars.

*Store in cool, dry, dark place up to one year. Refrigerate after opening. Yields 1  $\frac{1}{2}$  8oz jars.*



2525 Arapahoe, Boulder, CO 80302  
(303) 443-1822  
mcguckin.com