

Kombu Shoyu Pickles

Here's a tasty variation on a popular Japanese pickle.

Sterilize a pint-sized jar by boiling it in water for 10 minutes. Remove and drain. Combine all ingredients, place in jar, and cover with cheesecloth. Keep in a cool place for 3 days. Remove cheesecloth, cover jar tightly with a cap, and let stand 2 more days before eating. Store in a refrigerator or cold place and use within one month.

*Recipe from Peter and Montse Bradford, authors of *Cooking With Sea Vegetables*.

Preparation List:

Makes 1½ cups

- 1/2 cup shoyu
- 1 cup water
- 6-inch strip kombu, cut into 1-inch pieces
- 1 1/2 cups thinly sliced turnips
- 5 thin slices peeled fresh ginger root