

## **PICKLED MAITAKES**

Prep Time: 15 Minutes

Cook Time: 24 Hours

### Ingredients:

½ Pound	Maitake Mushrooms
1 ½ Cups	Soy Sauce
1 ½ Cups	Rice Wine Vinegar
1 ¼ Cup	White Sugar
½ Tablespoon	Kosher Salt
1 Tablespoon	Whole Black Peppercorns
2	Garlic Cloves
1	Small Knob of Ginger
1	Star Anise Pod

### Directions:

Begin by preparing the pickling liquid. Peel a small knob of ginger and roughly cut into large pieces. Peel garlic cloves and lightly smash with the back of a knife. Place ginger, garlic, black pepper, star anise pod, salt, white sugar, soy sauce and rice wine vinegar into a medium sized pot. Heat the pot over medium heat and bring to a boil. Once pickling liquid has come to a boil. Remove from heat and allow it to steep for 15 minutes.

Meanwhile, prepare the maitake mushrooms by removing the bottom inch. Pull maitake mushroom where it naturally wants to break. Pieces should be no bigger than 2- 3 inches long and 1 - ½ an inch wide. Place maitake pieces into a heat safe container. Strain aromatics out of pickling liquid and pour hot pickling liquid over maitake mushroom pieces.

Place a small amount of cling wrap on the surface to ensure the maitakes stay submerged in the pickling liquid. Place your pickled maitakes in the fridge and allow to pickle for at least 24 hours before consuming. Pickled maitake mushrooms will keep for up to several weeks.

Enjoy pickled maitakes on sandwiches, in salads and soups or on their own. Use spent pickling liquid to flavour soups, sauces & other dishes. Season meat, fish, poultry or tofu. Spent pickling liquid makes an excellent vinaigrette. Mix 1 part pickling liquid to 1 part oil of your choosing and a pinch of kosher salt..