

# Pickled Ginger (Gari)

Make authentic Japanese pickled ginger (gari) at home with this easy 4-ingredient recipe. Perfect palate cleanser for sushi and Asian dishes.

15 min

PREP

5 min

COOK

20 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Pickled Ginger (Gari)

## Ingredients

- 1 lb fresh root ginger
- 2 cup rice vinegar
- 2 cup water
- 3 cup granulated sugar
- 1 tsp salt

## Instructions

- 1 Prepare the ginger**

Peel 1 pound of fresh ginger using a spoon edge or vegetable peeler, scraping away all brown skin. Using a mandoline or sharp knife, slice the ginger into paper-thin pieces, about 1-2mm thick.
- 2** Place the ginger slices in a bowl and sprinkle with 1 teaspoon salt. Toss to coat evenly and let sit for 30 minutes to draw out moisture and reduce sharpness.
- 3 Make the pickling liquid**

Combine 2 cups rice vinegar and 2 cups sugar in a small saucepan. Heat over medium heat, stirring constantly, until the sugar completely dissolves and the mixture is clear, about 2-3 minutes.
- 4** Bring the vinegar mixture to a gentle boil, then immediately remove from heat. Set aside to cool to room temperature, about 15-20 minutes.
- 5 Blanch the ginger**

Bring 3 cups water to a rolling boil in a medium saucepan. Add the salted ginger slices and blanch for exactly 1 minute until slightly softened but still crisp.
- 6** Immediately drain the ginger through a fine-mesh strainer and rinse with cold water for 30 seconds to stop the cooking process. Gently squeeze the ginger with your hands to remove excess water.
- 7 Pickle the ginger**

Pack the blanched ginger into a clean glass jar or container. Pour the cooled pickling liquid over the ginger until completely submerged.
- 8** Cover tightly and refrigerate for at least 2 hours before serving. The ginger will develop its characteristic pink color and mellow flavor after 24 hours and will keep refrigerated for up to 3 months.

## Tips

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Choose young ginger whenever possible - it has thinner skin, milder flavor, and natural pink pigments that give authentic gari its characteristic color.

Use a mandoline slicer or vegetable peeler to achieve paper-thin, uniform slices that will pickle evenly and have the proper texture.

Salt the ginger slices for 30 minutes before pickling to draw out excess moisture and reduce the sharp bite of raw ginger.

Blanch the salted ginger briefly in boiling water for 2-3 minutes to further soften it and ensure food safety while maintaining crispness.

Use only rice vinegar for the most authentic flavor - its mild acidity and subtle sweetness are essential to proper gari.

Allow the vinegar mixture to cool completely before pouring over the ginger to prevent overcooking the slices.

Ensure the ginger is completely submerged in the pickling liquid and store in sterilized glass jars for best results.

Let the gari pickle for at least 24 hours, but preferably 2-3 days, before eating to allow the flavors to fully develop.