

Zencefil Turşusu (Gari)

Learn to make authentic Japanese pickled ginger (Gari) at home with just 4 simple ingredients. Perfect palate cleanser for sushi and Asian dishes.

15 min

HAZIRLIK

5 min

PIRME

20 min

TOPLAM

8

PORSİYON

Easy

ZORLUK

Zencefil Turşusu (Gari)

Malzemeler

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

Yapılışı

- Prepare the ginger**

Peel 1 lb fresh ginger root using a vegetable peeler, removing all brown skin. Using a mandoline slicer or sharp knife, slice the ginger into paper-thin strips, about 1/16-inch thick.
- Salting**

Place the sliced ginger in a bowl and sprinkle with 1 tsp salt. Massage the salt into the ginger with your hands until all pieces are coated. Let stand for 30 minutes to draw out moisture.
- Make the pickling liquid**

Combine 2 cups rice vinegar and 2 cups sugar in a small saucepan over medium heat. Stir continuously until the sugar completely dissolves, about 2-3 minutes, then bring to a rolling boil.
- Boil the liquid**

Remove the saucepan from heat immediately once the mixture reaches a full boil. Set aside to cool slightly while you prepare the ginger.
- Blanch the ginger**

Bring 3 cups water to a boil in a medium pot. Add the salted ginger slices and cook for 3 minutes until slightly tender but still crisp. Drain immediately through a fine-mesh strainer.
- Assemble the pickle**

Transfer the blanched ginger to a clean glass jar. Pour the hot vinegar mixture over the ginger, ensuring all pieces are completely submerged in the liquid.
- Cool and Store**

Allow the jar to cool to room temperature uncovered, about 1 hour. Once completely cool, seal tightly with the lid and refrigerate for at least 24 hours before serving for best flavor development.

?puçlar?

Select young ginger whenever possible - it has thinner skin, more tender flesh, and naturally produces the characteristic pink color when pickled.

Use a mandoline slicer or sharp vegetable peeler to achieve uniformly thin slices, ensuring even pickling and the best texture.

Always use rice vinegar for authentic flavor - its mild, slightly sweet taste is essential for proper gari and differs significantly from other vinegar types.

Salt the sliced ginger for exactly 30 minutes to draw out excess moisture and reduce the sharp bite while maintaining the ginger's natural texture.

Briefly blanching the salted ginger for 3 minutes helps soften the texture and further mellows the intensity while preserving the fresh ginger flavor.

Ensure your pickling liquid comes to a full boil to properly dissolve the sugar and create the right concentration for preservation.

Use only sterilized glass jars for storage and make sure the ginger is completely covered with pickling liquid to prevent spoilage.

Allow the pickled ginger to mature for at least 24 hours before serving, though 2-3 days produces optimal flavor development.