

CHINESE PICKLED CABBAGE

FOR THE MARINADE

½ cup cider vinegar

½ cup sugar

**2 tablespoons grated
fresh ginger**

1 tablespoon plus 1 teaspoon salt

1 tablespoon wasabi powder

2 cups water

FOR THE CABBAGE

½ small head green cabbage

2 large carrots, peeled

1 medium purple onion

**4 Kirby cucumbers, or one long
seedless cucumber, unpeeled**

MAKES ABOUT 2 QUARTS

Besides being delicious, with a clean taste and crisp bite, pickled cabbage is good for you. This version is prepared in minutes and is much less salty than its commercial counterpart. It can be served on its own or in a salad assortment, and is especially good with grilled fish or chicken. Pickled cabbage will keep for two to three weeks in the refrigerator, but I doubt it will last that long.

To make the marinade: Combine the vinegar, sugar, ginger, salt, wasabi, and water in a heavy pot and bring to a boil. Remove from the heat and let the mixture return to room temperature.

To prepare the cabbage: Slice all the vegetables, by hand or in a food proces-

sor fitted with a slicing blade. Transfer the vegetables to a glass bowl, pour the marinade over them, and toss. Pack the mixture into clean, wide-mouth glass jars, liquid and all. Refrigerate and let the cabbage pickle for 2 days before serving.