

## Pickled Chinese Cabbage

<http://userealbutter.com/2010/06/05/pickled-chinese-cabbage-recipe/>

1 head Napa cabbage  
5-6 slices of fresh ginger  
5 oz. (1/2 cup + 2 tbsps) sugar  
1 tbsp + 1 tsp salt  
1 cup rice wine vinegar  
2 cups water  
1 carrot, peeled and cut into slivers  
1/2 red bell pepper, cut into slivers (optional – I just added them for color)  
1 tbsp Sichuan peppercorns  
6-12 dried red chili peppers (depending on how spicy you want it)

Lop off the base of the head of Napa cabbage. Separate the leaves and wash them. Shake off excess water and blot with a towel. Stack several leaves together in the same orientation and cut a couple of 1-inch sections (the tougher white parts) – don't throw them out, you'll want to keep it all. Then slice the remaining leafy section lengthwise. Repeat with all of the leaves. The smaller leaves can be left whole. In a small saucepan, heat the ginger, sugar, salt, rice wine vinegar, and water. Stir until the sugar and salt are dissolved. When the mixture comes to a boil, remove from heat. In a large glass jar, layer the cabbage, carrots, bell pepper (if using), Sichuan peppercorns, and red chili peppers. Pour the pickling liquid (including the ginger) into the jar. Cover the jar tightly. Give it a shake. Place in refrigerator. Don't worry if the liquid doesn't cover all of the cabbage, over time the cabbage will wilt and settle into the liquid. Refrigerate for at least a day, but I prefer at least three days.