

## Miso Pickled Garlic (Ninniku Miso-zuke)

Separate the garlic cloves (about 1/2 lb.) and remove the outer skin. Place the cloves in boiling water and blanch till water returns to boil (for 2min.) Drain the cloves, pat them dry, and set them aside.

Fork blend 1C aka-miso paste (red/brown miso paste) and 1/4 cup mirin. Spread a small amount of the miso mixture on the bottom of a 1-quart wide mouth glass jar. Add a single layer of garlic cloves on top of the miso, then cover the cloves with another layer of the miso mixture. Continue this layering process until all of the garlic and miso mixture has been used. Make sure that all of the garlic cloves are covered with miso, then seal the jar and store in the refrigerator for a minimum of 10 days. Keeps indefinitely.

To serve, pull out the cloves you want to use, leaving the rest of the garlic to continue pickling. Remove excess miso mixture and serve.

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Sweet Vinegar Pickled Garlic (Ninniku Shoyu-zuke)

Blanche garlic as above.

Mix sweet vinegar dressing (Amazu) in jar with tight cover:  
2/3c rice vinegar (ume plum vinegar for variety)  
2-1/2T sugar  
1/2c water  
(No soy sauce. Maybe I have the name wrong.)  
Shake vigorously to dissolve sugar.

Place garlic in jar. Let stand at room temperature for one day. Then refrigerate. Taste after several days and begin to serve when garlic is no longer fresh and bitter but sweet. Still crunchy. Keeps indefinitely.

Note. Garlic is a popular side dish on Korean and Japanese tables. Koreans eat it raw with everything! Lots of work to remove garlic skin without crushing! I find fresh peeled raw garlic at the Korean market. Also available in supermarkets, imported from Mexico, in the refrigerator case. Easy.