



## **Fresh Shiitake Mushroom “Quickle”**

*Adapted from “Momofuku” by David Chang and Peter Meehan*

### **Ingredients:**

- 1 lb. Fresh shiitake mushrooms, about the size of a half-dollar
- Boiling water
- 1/8 tsp. Kosher Salt (just a pinch if using iodized table salt)
- 1/3 C. Sherry Vinegar
- 1/3 C. Shoyu (Japanese soy sauce) or Tamari (wheat-free soy sauce)
- 1/3 C. Sugar
- 1 1-inch Knob of ginger peeled

### **Method:**

Lay the mushrooms out on a sheet pan or cookie sheet in a single layer and leave out on the kitchen counter for 1-2 days until the mushrooms begin to feel a little dry. The edges will feel a little crisper and the stems will be dry. Destem the mushrooms and put the stems aside into a small non-reactive bowl. Pour  $\frac{3}{4}$  cups of boiling water over the mushroom stems with the salt and let it steep for 10-15 minutes. Drain over a fine strainer, discard the mushroom stems and reserve the mushroom broth.

In a small pot, bring the sherry vinegar, shoyu, sugar,  $\frac{1}{2}$  C of the mushroom steeping liquid\* and the ginger to a slow simmer over medium heat but do not boil. Bubbles should rise slowly up to the surface. Reduce heat if necessary, and continue simmering for 10 minutes. Add the mushrooms and turn off heat and steep for another 10 minutes. Discard the ginger and let cool.

Pack the mushrooms into a sterilized pint-sized jar and as much liquid as will fill the jar. The pickles are ready to eat immediately and will keep refrigerated, tightly covered for up to 2 weeks.

Great on Asian noodle salads, as part of a pickle plate, and as a garnish for Ramen or Udon.

**Yield:** About 1 Cup

\*Use the remaining mushroom steeping liquid as part of a vegetable broth, for Ramen, or add to mushroom barley soup to fortify.