

RECIPES

*Good food is like music you can taste, color you can smell.
There is excellence all around you.
You need only to be aware to stop and savor it
- Remy (Ratatouille, the movie)*

Japanese Knotweed Pickles



INGREDIENTS

1 cup water
1 cup apple cider
vinegar
1 tablespoon wild salt
(I like Tamarak Infused
Smoked Sea Salt)
2 tablespoons organic
sugar

3 dried red-hot peppers
3 peeled cloves of garlic
3 pieces chopped fresh
ginger root
1 1/2 cups Japanese
knotweed (sliced into rounds)



PREPARATION

In a saucepan combine the water, cider vinegar, salt, and sugar. Whisk together over medium heat to dissolve. Then let the brine simmer for 2 to 3 minutes.

Remove from the heat and let it cool.

As the brine cools, take 3 sterilized half pint canning jars and place 1 dried hot pepper in each. Add 1 garlic clove and 1 pieces of ginger to each jar. Set aside.



Wash your knotweed stems and remove all the foliage. Slice the stems into 1/2-inch rounds. Fill each jar with sliced knotweed rounds, leaving one inch of headspace.

Pour the brine on top of the knotweed. Place cover firmly and allow to cool.

When the jars are thoroughly cool, refrigerate them and wait at least 24 hours to taste your pickles.

Recipe by; TheSpruceEats.com, recipe modified by Geneviève Losier, Skogen Apothica & Wild Foods