



Asian Pickles: Japan: Recipes for Japanese Sweet, Sour, Salty, Cured, and Fermented Tsukemono

By Karen Solomon

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A DIY guide to making the salty, sweet, tangy, and sometimes spicy pickles of Japan, featuring 16 recipes for traditional tsukemono as well as new favorites with innovative ingredients and techniques.

For Asian food aficionados and preservers and picklers looking for new frontiers, the natural standout is Japan's diverse array of pickled products and innovative flavor pairings that wow the palate. In *Asian Pickles: Japan*, respected cookbook author and culinary project maven Karen Solomon introduces readers to the unique ingredients used in Japanese pickle-making, such as koji rice, fermented rice bran, shiso leaf, miso, soy sauce, and numerous other techniques beyond the basic vinegar brine. And for the novice pickler, Solomon also includes a vast array of quick pickles with easily-accessible ingredients. Featuring the most sought-after Japanese pickle recipes--including Pickled Ginger, Umeboshi, and more--plus beautiful photography, *Asian Pickles: Japan* will help you explore a new preserving horizon with fail-proof instructions and additional resources.

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