



Asian Pickles: China: Recipes for Chinese Sweet, Sour, Salty, Cured, and Fermented Pickles and Condiments

Karen Solomon

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A DIY guide to making the salty, sweet, and pungent pickles of China, featuring 15 recipes with innovative ingredients and new techniques.

Cooks are looking for new pickling frontiers, and the natural standout is Asia, with its diverse array of pickled products and flavors that wow the palate. *Asian Pickles: China* introduces techniques for creating authentic and creative Chinese pickled foods such as Preserved Mustard Greens, Radish in Chile Oil, Sour Celery and Red Pepper, and Szechuan Cucumbers with Orange and Almond. This title also includes some essential condiments that elevate Chinese food at home, such as XO Sauce and fire-spiked Chile Oil. The Asian Pickles series targets the eager audience of DIY food enthusiasts, backyard farmers, armchair foragers, and pickle fans who have cut their teeth on putting food into jars, pantries, and freezers and who are now hungry for the next course of culinary challenges and kitchen inspiration.



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