

Making Sweet-Sour Fermented Ginger

Wash gingers well, peel and rewash.



Soak gingers in the brine solution (3 tablespoons salt, 3 cups water) for 3 hours.

If it is mature gingers, they must be soaked overnight.



Pack gingers into the containers.



Cover with the hot pickling solution (3 cups fish sauce, 3 cups brown sugar).



Fermented gingers.