



Quick Soy Sauce Pickled Shiitake Mushrooms Recipe

Introduction

Soy sauce pickled shiitake mushrooms are a delightful way to enhance the umami flavor of dishes. This simple recipe offers a blend of savory, sweet, and tangy notes, making these pickled mushrooms a versatile ingredient for various meals. Whether you want to top rice bowls, elevate salads, or incorporate them into stir-fries, these pickled mushrooms are a fantastic addition to your culinary repertoire.

Detailed Ingredients with measures

Dried shiitake mushrooms

Approximately 1 cup

Boiling water

For soaking

Soy sauce

1/2 cup

Vinegar

1/4 cup (choose from Chinese black vinegar, sherry vinegar, or apple cider vinegar)

Granulated sugar

2 tablespoons

Fresh ginger

1-inch piece, peeled and sliced

Yellow mustard seeds

1 teaspoon

Coriander seeds

1 teaspoon

Fine salt

1 teaspoon

Prep Time

20-30 minutes

Cook Time

30 minutes

Total Time

50-60 minutes

Yield

About 1 jar (approximately 2 cups of pickled mushrooms)

Detailed Directions and Instructions**Soak the Mushrooms**

Place the dried shiitake mushrooms in a bowl and cover them with boiling water. Let them soak until they soften, about 20 to 30 minutes.

Prepare the Mushrooms

Once softened, remove the mushrooms from the soaking liquid, reserving some of the liquid. Trim off the tough stems and cut the caps into bite-sized pieces.

Make the Brine

In a saucepan, combine the reserved soaking liquid, soy sauce, vinegar, sugar, sliced ginger, mustard seeds, coriander seeds, and salt. Add the prepared mushrooms to the saucepan.

Simmer

Bring the mixture to a boil over high heat, then reduce the heat to medium-low and let it simmer gently, stirring occasionally, until the mushrooms are tender and the flavors meld, about 30 minutes.

See also Heavenly Banana Walnut Cream Cake

Cool and Store

Remove the saucepan from the heat and let the mixture cool to room temperature. Transfer the mushrooms and enough of the brine to cover them into a clean jar. Seal the jar and refrigerate. The pickled mushrooms will be ready to eat after 24 hours and can be stored in the refrigerator for up to a month.

Notes**Serving Suggestions**

These pickled shiitake mushrooms are versatile and can be used to top rice bowls, add to salads, or as a flavorful addition to various dishes.

Storage Duration

The pickled mushrooms can be stored in the refrigerator for up to a month, allowing you to enjoy them over an extended period.

Flavor Variation

Feel free to experiment with different types of vinegar or add spices to customize the flavor of the pickled mushrooms to your liking.

Cook techniques

Soaking

Soaking dried shiitake mushrooms in boiling water rehydrates them, reviving their texture and flavor. This process typically takes about 20 to 30 minutes.

Trimming and Cutting

After soaking, it is essential to trim off the tough stems of the mushrooms and cut the caps into bite-sized pieces for better texture and flavor absorption.

Making the Brine

Combining reserved soaking liquid with soy sauce, vinegar, sugar, and spices creates a flavorful brine that enhances the mushrooms' taste.

Simmering

Simmering the mushrooms in the brine allows them to soak up the flavors. This step typically takes around 30 minutes to ensure the mushrooms are tender.

Cooling and Storing

Once cooked, allowing the mixture to cool before transferring it to a jar helps to preserve the pickled mushrooms. They should be refrigerated

and can be enjoyed after 24 hours.

See also Gingerbread biscuits like Toruń's

FAQ

Can I use fresh shiitake mushrooms instead of dried?

Yes, you can use fresh shiitake mushrooms, but the soaking step is unnecessary. Adjust the cooking time accordingly.

How long can I store the pickled mushrooms?

Pickled shiitake mushrooms can be stored in the refrigerator for up to a month.

What vinegar works best for pickling mushrooms?

Chinese black vinegar, sherry vinegar, or apple cider vinegar are all excellent choices for pickling mushrooms, each providing a unique flavor.

Are these pickled mushrooms spicy?

No, the recipe does not include spicy ingredients, but you can add chili flakes or fresh chilies if you want to introduce some heat.

Can I use these pickled mushrooms in other dishes?

Absolutely! Pickled shiitake mushrooms are versatile and can enhance salads, rice bowls, and various Asian dishes.

Conclusion

The soy sauce pickled shiitake mushrooms offer a delightful combination of umami flavors and tanginess, making them a fantastic addition to various dishes. Their versatility allows for creative use in salads, rice bowls, and as a side dish. With a simple preparation process, these pickled mushrooms are not only easy to make but also provide a nutritious and flavor-packed topping that enhances your meals.

Pickled Vegetable Medley

Combine a variety of vegetables such as cucumbers, carrots, and radishes with a similar brine to create a colorful and crunchy pickled medley. These can be used as a tangy side dish or on sandwiches.

Soy Sauce Pickled Tofu

Marinate cubed tofu in a similar soy sauce and vinegar mixture, adding garlic and chili for an extra kick. This pickled tofu can be enjoyed on its own or included in salads.

See also [Red Velvet Brownie Bites](#)

Asian Noodle Salad

Toss cooked noodles with pickled shiitake mushrooms, shredded cabbage, carrots, and a sesame dressing for a delicious, hearty salad that features the mushrooms' unique flavor.

Rice Paper Rolls

Include pickled shiitake mushrooms in fresh rice paper rolls along with shrimp, lettuce, and herbs for a refreshing appetizer that pairs well with

a dipping sauce.

Pickled Mushroom and Quinoa Bowl

Create a nutritious bowl by combining cooked quinoa, vegetables, avocado, and soy sauce pickled shiitake mushrooms for a wholesome meal packed with flavor and nutrients.