

WE(ED)S RECIPES

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Pickled Ogo

adapted from: <http://www.feedingmyohana.com/my-daddys-ogo-recipe.html>

Ingredients

Approximately 2 bags of Ogo, as fresh as you can get.

Hawaiian salt

¼ cup shoyu

¼ cup sugar

1/3 cup Japanese vinegar

½ onion, thinly sliced into strings

3-4 stalks green onion, finely chopped (green part only)

1-2 cloves garlic, finely chopped

1T sesame oil

1T roasted sesame seeds

Hawaiian chili pepper, finely chopped, or dried red pepper flakes

Instructions

- Add water to a pasta pot with a little Hawaiian salt and bring to a full rolling boil. When this happens, put all the ogo in the boiling water and stir it quickly (my Dad says with chopsticks), until it turns green. This will happen *fast* only a few seconds. Take it out immediately and rinse in cold running water. Dad says this is very important to keep the ogo crunchy. Otherwise it will melt into mush.
- Mix sauce ingredients together. Put ogo into jars (jelly jars or otherwise), mixing in with green and white onion slices. Pour sauce into jars. I use Mason jars. It won't look like a lot of sauce, but the ogo and onions will reduce down a bit. Cover tightly and refrigerate. Tastes best after it sits in the sauce overnight, but this is not required.

