

Pickled Asian Pears with Lemon

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-japanese-pickled-ginger-recipe>

Ingredients:

- 1 lemon cut 2" pieces
- 5 tablespoons lemon juice
- 1 teaspoon pickled ginger
- 1 1/2 cups sugar
- 1 teaspoon salt
- 1 cup white wine vinegar
- 2 tablespoons mirin
- 2 pounds Asian pears about 2 large, or any sweet, firm pear, peeled, cut into 1 1/2" wedges, and cored

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 105 grams
3. Fiber: 10 grams
4. Protein: 3 grams
5. Sodium: 600 milligrams
6. Sugar: 91 grams

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