

## **GUAM CHAMORRO STYLE PICKLED PAPAYA**

Remember when you could pullover to the side of the road and buy a bag or two of pickled papaya, daigo, rakkyo, and pickled mango? This is a simple snack or side dish, but it does need two weeks to completely soak through.

This recipe makes three and a half large mason jars. Recipe may be halved.

### ***INGREDIENTS***

#### Set 1

2 medium, green, unripe papaya (weighs 3 pounds for both)

¼ cup or 72 grams salt

#### Set 2

2 cups or 474 milliliters of white distilled vinegar

4 cups or 948 milliliters of cold drinking water

¼ cup or 50 grams granulated sugar

1 ½ teaspoons or 9 grams salt

Hot pepper

***Tools: large glass bowl, cutting board, knife, plastic wrap, colander, four 1-quart mason jars***

### ***DIRECTIONS***

Scrub the skin of both papayas until they are clean then use a peeler to remove skin. Cut the short side once then cut the point. Cut the long side. Remove the innards of the papaya.

Along the short edge, cut thin slices.

When you are done cutting, place in the bowl. Sprinkle ¼ cup or 72 grams of salt and the water over the papaya and mix well. Cover with plastic wrap and set aside for an hour. This will draw out some of the moisture from the papaya.

Empty the papaya into the colander and rinse well. Wash the glass bowl.

Transfer papaya back to the glass bowl. Add the vinegar, water, sugar, and salt. Mix thoroughly. Add hot pepper. Taste then add more pepper if you want it more spicy.

Divide the papaya between the four mason jars. Divide the pickling solution. Cover then fridge for two weeks to soak through. This is a good pickled papaya. This will last for many months if you put it in the refrigerator.

Recipe courtesy Paula Quinene of [PaulaQ.com](http://PaulaQ.com)