**Pickled Asian pears with lemon**

Ingredients

* Zest of 1 lemon, cut 2" pieces
* 5 tbsp. lemon juice
* 1 tsp. pickled ginger
* 1 1⁄2 cups sugar
* 1 tsp. salt
* 1 cup white wine vinegar
* 2 tbsp. mirin
* 2 lb. Asian pears (about 2 large), or any sweet, firm pear, peeled, cut into 1 1/2" wedges, and cored

Method

Step 1 Combine lemon zest, juice, ginger, sugar, salt, vinegar, and mirin in a 2-qt. saucepan; set aside. Bring another 2-qt. saucepan of water to a boil over high heat. Add pears, reduce heat to medium, and cook until pears turn white and are just cooked through and fork-tender, about 6 minutes. Drain and transfer to a sterilized jar; set aside.

Step 2 Bring brine to a boil over high heat, stirring until sugar is dissolved. Remove from heat and pour over pears, covering completely. Screw on resealable lid, store for 2 weeks if simply jarred and stored in the fridge. (The pears are ready to eat in 3 days, but taste even better after 5).