

3 Ways to Pickle Hakurei Turnips

Method 1: Sous Vide (makes about 2 pints)

2 bunches turnips, sliced medium thickness
400 g rice wine vinegar (5% acidity)
400 g water
80 g white sugar
20 g salt
6 slices ginger
2 cloves garlic, lightly crushed
12 white peppercorns

Method 2: Boiling Water Bath Canner (makes about 2 pints)

2 bunches turnips, sliced medium thickness
2 cups rice wine vinegar (5% acidity)
½ cup sugar
1 cup water
1 tsp salt
6 slices ginger
2 cloves garlic, lightly crushed
12 white peppercorns

Method 3: Refrigerator Pickles (makes about 1 pint)

1 bunch turnips, sliced thinly
½ cup rice wine vinegar (5% acidity)
1 tsp salt
1 tsp sugar
3 slices ginger
1 clove garlic, lightly crushed
6 white peppercorns



I love making pickles. I love everything about it. I love preserving the veggies. I love making the brine. I love cooking them. I love seeing them lined up on my preserving shelf. I love eating them. Everything about pickles makes me happy. And you can pickle just about everything! Carrots, cucumbers, radishes, peaches, apples, pears, beets, garlic, onions, cabbage, turnips. If it comes out of the ground, you can pickle it. So, I've made three different ways you can pickle your hakurei turnips. I've chosen a sort of Japanese-inspired flavor profile, since the turnips are Japanese in origin, but as long as you keep the measurements of the vinegar and water consistent, you can alter the flavor profile to your tastes. For instance, you could switch the rice wine vinegar out for distilled white vinegar, and use dill weed instead of ginger and you'd have dill-pickled turnips. Just make sure that your vinegar is at least 5% acidity (almost all vinegar available in the grocery store is).

Sous vide pickles are my favorite. They're incredibly easy and in my opinion, you get the best result. But it does require a special piece of equipment, so I've included two other recipes. Pick the one that best suits your needs and kitchen.

Please note that the refrigerator pickles are not shelf stable, but the sous vide and boiling water bath canner pickles will be shelf stable if you follow the correct procedure.

The first two methods require tightening jars until "fingertip tight". If you are unfamiliar with this term, it means that the lid is just barely closed, and you can open it with just your fingertips. The trick here is to make sure the jar is closed enough to not let water in, but open enough to let air out.

Remember to inspect your jars before using them for chips, cracks, breaks, etc. And, as always, make sure your jars have been sterilized by boiling them, washing in very hot water, or using them straight out of the dishwasher. Use jars while they're still hot. Make sure your lids and rings aren't bent or rusted and that your dome lid is fresh and hasn't been used before.

You'll need a few bits of equipment for this project. Canning tongs are a must. They're meant for grabbing jars out of hot water. Regular tongs will not do. Also, you'll need a hot pad or wooden cutting board big enough to rest your jars on. Hot jars + cold counter = cracked jars.

If you've never made pickles by boiling water bath or sous vide before, and you'd like to try, I highly recommend reading a bit first to make sure you know the procedure. Ball/Mason has excellent resources for water bath canning, and ChefSteps has great resources for sous vide pickles.

If you've never made pickles before, start with the refrigerator pickles. They're the easiest and most beginning friendly by far.

For sous vide pickles:

Heat sous vide bath to 140 degrees F. Divide your turnips, ginger, garlic, and peppercorns evenly between two sterilized pint jars. Make your canning syrup by combining vinegar, water, salt, and sugar in a non-reactive pot over medium heat. Heat until the salt and sugar dissolves. Pour syrup evenly between both jars. You may have leftover syrup, or you may have to make a little extra. That's okay, just cut down the recipes while still using the same proportions and it will work out just fine. Put lids on jars and tighten "fingertip tight". Add jars to sous vide bath. Cook for 2 ½ hours. Once done, take jars out, tighten the lids all the way, and allow to cool. The dome lid should get sucked down and you should hear a pop. If you press on the lid, it should not pop up and down. Once totally cool (it will take several hours) you can take the rings off and store at room temperature for about 6 months. If your lid has not sucked down, eat right away and store in the fridge for a week.

For boiling water bath canning:

Divide turnips, ginger, garlic, and peppercorns evenly between two sterilized pint jars. Make canning syrup by combining water, vinegar, sugar, and salt in a non-reactive pot over medium heat. Heat to boiling. Pour boiling syrup evenly between both jars. Put lids on jars and tighten until fingertip tight. Process in a boiling water bath for 20 minutes. Once done, take out and tighten lids all the way. Allow to cool completely. The dome lid should get sucked down and will not pop up and down when you press it. If this does not happen, eat pickles immediately and store in the fridge for 1 week. If your lid does get sucked down, then your pickles are shelf stable for up to 6 months.

For refrigerator pickles:

This is the easiest method. Your pickles won't be shelf stable, but you won't have to worry about fingertip tight and boiling water or anything. You should still use sterilized jars, as it's just good practice. But you don't need any equipment except a container.

Combine all the ingredients in a non-reactive container and shake to mix well. Allow to sit in the fridge for several hours before consuming. Pickles will be good for up to a week.

Use your pickles in salads, on sandwiches, as an accent on a charcuterie board, or do what I do and just snack on them.