Spicy Quick Pickled Broccoli\n

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Ingredients\n

1 pound fresh broccoli\n

sprinkling of sea salt\n

3/4 cup unseasoned rice vinegar\n

3 tablespoons sesame oil\n

1 1/2 teaspoons chili paste\n

1 teaspoon garlic, minced\n

1 teaspoon granulated sugar\n

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Instructions\n

Fill a large bowl with ice water and set aside.\n

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Cut the broccoli into uniform spears. Rinse, drain, add them to a large bowl. Set aside.\n

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Place a steamer rack into a pot with the water level just below it. Over high heat, bring the water to a boil and then add the broccoli to the rack, sprinkle it with salt and cover. Turn the heat to low and steam just until the broccoli is tender, 4 to 5 minutes.\n

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Drain the broccoli and immediately add it to the bowl of ice water. Leave it for about 5 minutes, drain again, pat dry with a kitchen towel, and set aside. (The ice water "shocks" the broccoli, which stops the cooking process and helps keep the color bright.)\n

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In a medium-sized mixing bowl, whisk the vinegar with the sesame oil, chili paste, garlic, and sugar. Pour this mixture into a heavy-duty zip-lock bag and add the broccoli. Seal the bag, removing as much air as possible and place it in a bowl (in case it leaks), in the refrigerator.\n

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Let the broccoli marinate for about 1 hour, drain and serve.\n