

Atsara Papaya Relish

Savannah · 29/09/2024



Prep Time

1 day 1 hr

Difficult

Medium

Servings

1 day 1 hr 30 mins

Description

This atsara recipe is a Filipino relish made normally with very fresh green papayas Sauerkraut can also be used

Ingredients

- - 4 cups grated fresh green papaya - $\frac{1}{4}$ cup salt - 1 carrot
- peeled and sliced - 1 red bell pepper
- sliced into long strips - 2 green chile peppers
- sliced into thin rings - 1 (2 inch) piece fresh ginger root
- peeled and sliced - 1 (1.5 ounce) box raisins - 1 cup white vinegar - 1 cup water - 1 cup white sugar - 1 teaspoon salt

Instructions

1. Toss grated papaya with 1/4 cup salt together in a large bowl; allow to sit for 1 hour. Drain liquid from papaya and rinse thoroughly. Place papaya in the middle of a large piece of cheesecloth and squeeze to drain as much liquid from the papaya as possible. Combine papaya
2. carrot
3. bell pepper
4. chile peppers
5. ginger
6. and raisins together in a clean large bowl; mix. Transfer the mixture to clean
7. dry jars with lids. Stir vinegar
8. water
9. sugar
10. and 1 teaspoon salt together in a small saucepan; bring to a boil for 5 minutes. Pour the vinegar mixture into the jars
11. making sure the vegetables are completely submerged in liquid. Allow vegetables to marinate in the liquid at least 1 day before using. Store in the refrigerator between uses.