



Achara (Pickled Green Papaya)

1 green medium Papaya
¼ cup thinly sliced Onion
1 small piece Ginger Root, minced
1 clove Garlic, minced
2 Hawaiian Red Peppers, seeded and crushed
¼ cup Vinegar
1 teaspoon Salt
1 teaspoon Sugar
Dash of Pepper

Pare papaya, cut into halves and remove seeds. Grate papaya; add onion, ginger, garlic and red peppers. Mix well. Combine remaining ingredients; pour over papaya mixture and toss with a fork to mix thoroughly. Let stand several hours or overnight.

Yield: 6 servings