

Pickleweed and apple tam som:

1 tart apple (such as Rhode Island Greening or Granny Smith)

½ cup or so pickleweed

2t tamarind paste (can substitute dried tamarind—use more)

1 clove garlic

½ inch seeded Serrano chili (or to taste)

½ t raw sugar

½ lime, zest reserved

1 T pineapple juice

1 t soy sauce

Peel and core apple, soak in salted or acidulated water to prevent browning, cut apple into thin slices and then into matchsticks, return to water bath).

Bring a shallow pan of lightly salted water to boil, blanch pickleweed for 1 minute, chill in ice water.

Mix pineapple juice and soy sauce, set aside.

Smash garlic, chili, sugar, and zest in a mortar and pestle until well smashed but not fully smooth.

Mix tamarind and juice of lime into pineapple soy mix, set aside.

Pull apart or chop pickleweed if needed to make bit size chunks, mix with garlic, chili, sugar, lime mix.

Mix with drained apple matchsticks and dress with tamarind, lime, pineapple soy mix.

<http://www.kwiaht.org/FoodSecurity.htm>