

Pickled Cucumber Salad

Fresh from the garden: cucumber



Equipment:

clean tea towel
chopping board
cook's knife
juicer

Ingredients:

- Cucumbers, thinly sliced
- 1 teaspoon salt
- $\frac{2}{3}$ cup rice vinegar
- $\frac{1}{4}$ cup white sugar
- 1 teaspoon soy sauce
- 2 tablespoons sesame seeds

Method (What to do):

1. Place the cucumbers in a bowl; add salt and mix well. Let sit until cucumbers release their juices, about 10 minutes. Squeeze excess juice from cucumbers and drain.
2. Whisk together rice vinegar, white sugar and soya sauce into a bowl until sugar is dissolved; pour over cucumbers. Marinate for 30 minutes. Garnish with sesame seeds.