

Sunomono

2 Japanese cucumbers

½ tsp salt

½ T roasted sesame seeds

Seasoning:

4 T rice vinegar

2 T sugar

½ tsp kosher or sea salt (half as much if using table salt)

½ tsp shoyu

Peel cucumber skin to make stripes. Slice into thin rounds. Sprinkle ½ tsp kosher salt on cucumber and gently rub together. Set aside for 5 minutes.

Meanwhile, combine seasoning ingredients in a medium bowl. Whisk together well.

Squeeze water out of cucumbers and add to seasoning bowl. Mix together well.