

Ginger Cucumber Pickles

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● Ingredients (servings 2)

1 Cucumber

1 tsp. grated Ginger

1 Tbsp. Sesame Oil

$\frac{1}{4}$ tsp. Salt

1 tsp. Soy Sauce

1 Tbsp. Rice Vinegar

● Prepare the seasoning



In a small bowl, combine the following

- 1 tsp. of grated ginger
- 1 Tbsp. of sesame oil
- ¼ tsp. of salt
- 1 tsp. of soy sauce
- 1 Tbsp. of rice vinegar

Mix well.

- Prepare cucumber



Wash a cucumber and cut off both ends.



Smash the cucumber with a rolling pin until you have bite-size pieces.



If the chunks are still too big, break with your fingers.

● Toss



Transfer the cucumber to the sauce in the bowl and toss.

If you have time, it is better to place the bowl in the refrigerator for 2 ~ 3 hours to marinate.

Sprinkle some white sesame seeds to taste before serving.

