

Recipes

Cucumbers tossed with fresh Ginger



Ingredients (serves 4)

2 Japanese cucumbers (or 2 medium English cucumbers)
90 g. (3 oz.) fresh ginger
1/8 tsp. salt

Instructions

1. Cut the cucumbers into thin rectangular slices or planks; cut the ginger into fine strips (julienne).
2. Put the cucumbers and ginger into a bowl, sprinkle with salt, then rub the cucumber and ginger lightly.
3. Let sit for 10 minutes, then rinse lightly with water. Thoroughly drain and squeeze out excess moisture before serving.