

## Cucumber Sunomono



Rated: ★★★★★

Servings: 5

Submitted By: CHRISTYJ

"These thinly-sliced marinated cucumbers make a refreshing addition to a salad, or a nice side dish for a barbecue. We think they 'd even be great on an open face sandwich on pumpernickel or rye bread."

### INGREDIENTS:

2 large cucumbers, peeled	1 teaspoon salt
1/3 cup rice vinegar	1 1/2 teaspoons minced fresh ginger root
4 teaspoons white sugar	

### DIRECTIONS:

1. Cut cucumbers in half lengthwise and scoop out any large seeds. Slice crosswise into very thin slices.
2. In a small bowl combine vinegar, sugar, salt and ginger. Mix well. Place cucumbers inside of the bowl, stir so that cucumbers are coated with the mixture. Refrigerate the bowl of cucumbers for at least 1 hour before serving.

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## Save Time on Dinner

*Makes planning easy.*  
-- Angela Sackett



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