

SUNOMONO (CUCUMBER SALAD)

3-4 servings

INGREDIENTS

¾ Cup Rice Vinegar

¾ Cup Sugar

1 Tsp. Kosher Salt

1 English Cucumber (or ~5 Persian Cucumbers)

(Optional) Imitation Crab

(Optional) Wakame

DIRECTIONS

Making the dressing

Start out by measuring your rice vinegar and sugar. While I made my dressing with ¾ cup vinegar and ¾ sugar, I only ended up using ¼ cup dressing at the end. Feel free to start by making less dressing, just make sure you keep a 1:1 ratio of vinegar to sugar.

Mix together the sugar and rice vinegar and stir until dissolved. Set aside.

Preparing the cucumbers

Wash your cucumber(s). You do not have to peel Persian cucumbers, but you will need to peel an English cucumber!

If using an English cucumber, start peeling by leaving strips of the skin on to add some color and texture to your salad.

Bring your cucumber(s) to the cutting board. You will want to thinly slice your cucumbers. I cut my English cucumber into the shape of half moons.

Sprinkle about a teaspoon of Kosher salt into the bowl with your cucumber slices. Work the salt into the cucumber by gently squeezing the slices between your fingers. Continue until a good amount of water is removed from your slices.

Taste a piece for texture and flavor. Don't worry if your cucumbers are too salty! You can run them quickly under the faucet before we squeeze the remaining water out of the slices.

When ready, put a colander in your sink. Squeeze out handfuls of the cucumber slices over your colander to remove any excess water. After squeezing that handful, put those slices into a new bowl. Continue until all of your slices are squeezed.

Dressing the cucumbers

Start adding a bit of dressing (about ¼ cup of your mixture) to your cucumbers. Gradually add more to fit your taste. Put any extra of the dressing in the fridge: You can make sushi rice, pickles, or more sunomono with the leftovers!

Now move your salad to your serving bowl!

Optional additions!

I typically don't add any extras, but you can add either wakame or imitation crab!

For wakame: Rehydrate a tablespoon in water/ Then, drain the wakame from the water, give a light squeeze, and mix with your cucumbers.

For imitation crab: Take one piece and peel skinny strips. Tear those pieces in half and add them to your cucumbers. Give a good stir. With your extra crab, you can make a California roll using the tips from my sushi rolling video!