

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Japanese Cucumber Tomato

Ingredients

2 cucumbers - halved lengthwise, seeded, and sliced
2 teaspoons salt
1/2 cup rice vinegar
1/4 cup white sugar
2 tablespoons sesame oil
1 tablespoon minced garlic
1 tablespoon minced fresh ginger root
1 tablespoon sesame seeds
4 fresh red chili peppers, sliced



Directions

Put the cucumber slices in a colander and sprinkle with salt; set aside to drain for 1 hour. Whisk the vinegar and sugar together until the sugar is dissolved; add the sesame oil, garlic, ginger, and sesame seeds; stir. Rinse salt off the cucumber slices by running under cold water; place in a large bowl with the sliced red chili peppers. Drizzle the dressing over the vegetables and toss to coat. Serve immediately.