

"A Japanese recipe for cucumbers marinated in vinegar, sugar, salt and ginger. Delicious and simple!" ~Christy J

Try adding shredded carrots for some extra color.

~Ingredients

2 large cucumbers, peeled

1/3 cup rice vinegar

4 teaspoons white sugar

1 teaspoon salt

1 1/2 teaspoons minced fresh ginger root

~Directions

Cut cucumbers in half lengthwise and scoop out any large seeds. Slice crosswise into very thin slices.

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.