Cucumber & Crab Salad

Submitted by Janet Esperson

Ingredients

- 1 lb cucumber
- 1 can (6 oz) crab
- 1 piece ginger, slivered
- few radishes (optional)
- salt
- pinch of sugar
- 1 Tbsp vinegar

Amazu (Sweet Vinegar Sauce

- 1/4 c rice vinegar
- 1/4 c sugar
- 1/2 tsp salt
- 1/2 tsp soy sauce (optional)
- 1 tsp dashi no mato (opt)

Directions

1. Score cucumber with tines of fork. Cut lengthwise and slice into thin diagonal pieces. Sprinkle with salt lightly and let stand 10-15 minutes until cucumbers are soft. Drain the liquid and squeeze the cucumbers dry. Mix well with 1 Tbsp vinegar.
2. Combine crab with cucumbers and marinate in Amazu sauce.
3. Slice radishes into fine slivers, salt lightly, squeeze water out and marinate in a little Amazu sauce, separately from cucumbers.
4. Arrange cucumber and crab mixture in a bowl. Sprinkle with seasoned radishes and garnish with slivers of ginger.