Sunomono (Cucumber Salad)

Submitted by Janet McElroy

Ingredients

- 1 English cucumber
- 1/2 cup kosher salt
- 2 oz rice vinegar
- 1/2 oz fresh ginger, minced
- 2 scallions (greens only)

Directions

1. Slice cucumber thinly (nearly transparent).
2. Place the sliced cucumber into a colander, salt generously, and let stand for about 3 hours.
3. Rinse the cucumber of all salt and gently pat dry.
4. Season with remaining ingredients.