

**QUICK-PICKLED ASIAN CUCUMBER SALAD**  
**by radish\*rose**

Adapted from [The New York Times](#)

**Ingredients:**

4-5 mini cucumbers (OK not to peel) or 1 hothouse cucumber (peeled), scrubbed well and thinly sliced

1 large or 2 small shallots, thinly sliced or chopped (optional)

1/4-1/2 tsp. fine sea salt

1/3 c. seasoned rice vinegar, such as Marukan in the yellow bottle

1 tsp. Asian sesame oil

pinch of red pepper flakes, to taste (optional)

**Equipment:** Colander, medium bowl

**Method:**

Place sliced cucumbers and shallots in a colander. Salt generously and toss to coat. Let sit for 15-30 minutes. (The salt will draw out some of the liquid from the cucumbers and make them crunchy and ready to absorb the vinegary goodness.)

Using your hands, squeeze as much water out of the cucumbers and shallots as possible (the cucumber slices may look a bit squashed but that's part of the charm). Place in a medium bowl, and add the rice vinegar, sesame oil, and red pepper flakes. Cover and let sit (at room temperature or in refrigerator) for an hour or more before serving to allow the flavors to infuse. Enjoy!

Original post: <http://radishrose.net/2014/06/23/quick-pickled-asian-cucumber-salad/>

*This is a radish\*rose original recipe, adapted from the source(s) named above. All images & content are copyright protected. All rights reserved. Please do not use my images without prior permission. If you want to republish a recipe, please credit radish\*rose and link back to the recipe.*