

Maine Arts Camp

Recipe: Japanese Cucumber Salad

Chef: Charlie Limoggio CEC

Servings: 4

Quantity	Unit	Ingredient	Prep Notes
3	Medium	Cucumbers	
1	Teaspoon	Kosher salt	
½	Cup	Lemon juice	
½	Cup	Sugar	
1	Tablespoon	White vinegar	
¼	Cup	Sesame seeds, toasted	

1. Partially peel cucumbers lengthwise, leaving thin green stripes around the cucumber. Halve cucumbers lengthwise. Scoop seeds from cucumber halves with a spoon. Discard seeds. Slice cucumbers thinly and put in a bowl. Add salt to cucumber and mix with hand until cucumber is limp; set aside for 45 minutes.
2. Transfer cucumbers to a strainer and squeeze as much liquid out as possible.
3. Mix lemon juice, sugar, and vinegar together in a large bowl until the sugar dissolves. Add the drained cucumber and toss to coat. Spoon into small bowls and top each portion with toasted sesame seeds.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.