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Cucumbers With Wasabi And Rice Vinegar

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(photo by: Ditte Isager)

The Japanese are wild about pickles, pickling practically every vegetable and root they come across—and in sweet, salty, sour, and bitter incarnations to boot. In this classic, a hit of wasabi powder adds a subtle heat to these savory quick pickles.

Makes 6 servings

by Maggie Ruggiero

ingredients

- 1 lb Japanese or Kirby cucumbers (about 5)
- 1/2 teaspoon wasabi powder
- 1/2 teaspoon water
- 2 tablespoons rice vinegar (not seasoned)
- 1 tablespoon sugar
- 1/4 teaspoon soy sauce

Equipment: an adjustable-blade slicer

preparation

Very thinly slice cucumbers crosswise with slicer; toss with

1 teaspoon salt and drain in a colander 15 minutes. Rinse cucumbers under cold water, then squeeze handfuls to remove excess water; pat dry.

Stir together wasabi powder and water in a bowl and let stand

5 minutes.

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Add vinegar, sugar, and soy sauce, whisking until sugar has dissolved. Add cucumbers and toss well.

Cooks' note: Cucumbers can be made 1 day ahead and chilled, covered.