

# TSUKEMONO CUCUMBER

*The Japanese style pickle is a little saltier and not as sour as a Western style pickle, which makes it a more subtle and savory condiment that is perfect with delicate fish and shellfish. If you do not have Coconut nectar, you can substitute Agave nectar or Sorghum. Fumi Furiake is an assortment of seaweed seasoning that can be found at Asian markets- it is commonly used as a finishing touch over rice. If the skin is not too thick or bitter you can leave it on, or peel it in stripes, or decoratively as I have done using a zester.*

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## Ingredients

2 pounds Cucumber,  
any variety, about 2  
large

2 Tablespoons Salt

2 Tablespoons Rice  
Wine Vinegar

2 Tablespoons Coconut  
Nectar

Fumi Furiake, for  
garnish

## Directions

Wash and peel cucumbers then slice into rounds about  $\frac{1}{4}$  inch thick, leaving in the seeds, and place in a colander or strainer.

Sprinkle the salt over all the pieces and toss to mix evenly. Leave to drain for 20 minutes and then pat dry with paper towels.

In a mixing bowl combine the vinegar and nectar with a whisk and then toss the cucumber with the dressing.

Serve straight away garnished with Fumi Furiake, and store unused in refrigerator for 3 days.