

Japanese Cucumber Salad

<http://userealbutter.com/2016/01/24/japanese-cucumber-salad-recipe/>

9 oz. cucumber (1 English cucumber or 4-5 Persian cucumbers)
3 tbsps sugar
1/2 cup rice vinegar (seasoned)
toasted sesame seeds (optional)

If the cucumber diameter is more than an inch, cut the cucumber(s) in half lengthwise, otherwise leave the cucumber(s) whole. Slice the cucumber into 1/8 inch to 1/16 inch thick rounds or half-moons and place in a medium bowl. Heat the sugar and rice vinegar in a pan, stirring until the sugar is dissolved and mixture is boiling. Remove from heat and let cool. Pour the vinegar mixture over the cucumber slices. Toss the cucumber and dressing together. Cover and refrigerate for at least an hour. Sprinkle with sesame seeds and serve. Serves 4-6 as a side dish.