

DAIKON AND CUCUMBER SUNOMONO SALAD



INGREDIENTS:

- 4 mini cucumbers
- 1 daikon radish, peeled
- 1 Tablespoon salt
- 1/2 cup rice vinegar
- 4 Tablespoons sugar
- 2 Tablespoons sesame seeds

INSTRUCTIONS:

1. Slice cucumbers into thin rounds (use a food processor if desired).
2. Cut daikon radish into quarters lengthwise, then slice the long quarters into thin wedges (use a food processor if desired).
3. Place cucumber and daikon slices in a large bowl and sprinkle with salt. Allow the veggies to sit for 5 to 10 minutes. You'll notice excess liquid form at the bottom of the bowl.
4. Transfer the daikon and cucumber slices to a strainer, then rinse and drain.
5. Put the drained cucumber and daikon slices on a clean kitchen towel and roll up to gently squeeze out any excess liquid. Transfer to a clean bowl.
6. In a separate small bowl, combine rice vinegar, sugar, and sesame seeds.
7. Pour the vinegar mixture over the veggies and stir gently. Set aside for about 15 minutes to allow the flavors to meld. You can also chill the mixture in a fridge.
8. Serve and enjoy!

Yield: 15-20 tastings
Source: Spruce Eats

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