

## Cucumber Apple Pickle

BY LILLIAN CHOU GOURMET MARCH 2009

YieldMakes about 1 quart

### Ingredients

1/2 pound Japanese cucumbers

1 1/4 teaspoons fine sea salt

1/2 Fuji or Granny Smith apple

2 cups water

1/3 cup rice vinegar (not seasoned) or cider vinegar

1 tablespoon very thin matchsticks of peeled ginger

1/4 cup sugar

Pinch of Korean hot red-pepper threads (optional)

### Preparation

Slice cucumbers crosswise 1/8 inch thick and toss with sea salt. Let stand 30 minutes, then rinse well and squeeze out excess liquid with your hands.

Halve apple half lengthwise and cut out core. Slice crosswise 1/8 inch thick.

Toss apple with cucumbers and remaining ingredients and marinate, chilled, turning occasionally, at least 1 day.

Cooks' note: Pickles keep, chilled, 3 days.