

Cucumbers with Wasabi and Rice Vinegar

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YieldMakes 6 servings

Ingredients

1 pound Japanese cucumbers
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. 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.