

Pickled Cucumbers Recipe

(Taiwanese Recipe)

Ingredients:

3 Chinese cucumbers

4 cloves garlic

½ tablespoon salt

Seasonings:

½ teaspoon salt

1 tablespoon sesame oil

Method:

Rinse Chinese cucumbers well, crush with knife and marinate in ½ tablespoon salt for 5 minutes, then remove the liquid released from cucumbers. Mince garlic and add to the cucumber, then add seasonings to mix. Let sit for 5 minutes until flavor is absorbed. Serve. Chinese cucumbers whose flesh has not been removed cannot be rinsed with water, or it will affect the absorption of the seasonings.

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