



Cucumber pickle (Serves 3-4)

Ingredients:

*You can adjust slightly according to your taste.

1.5 –2 continental cucumber

(1 cucumber's length is about 25 cm .)

½ teaspoon salt

½ - 1 tablespoon apple cider vinegar

½- 1 tablespoon fish sauce

(for vegan option, use soy sauce)

½ tablespoon sesame oil

(optional)

1 clove garlic

About 5 cm length dry kelp

* see the picture below



Directions:

1) Slice garlic. Cut cucumber into bite size.

✿ When you have time to pickle:

2) Put 1) in a bowl and sprinkle salt. Mix roughly.

3) Add the rest of ingredients. Mix well with a spoon.

4) Keep in the fridge for about 2 hours before serving.

✿ When you don't have time to pickle:

2) Put 1) in a freezer bag (plastic bag) and sprinkle salt. Massage/knead 2) a bit.

3) Add the rest of ingredients. Massage/knead the bag very well.

4) Keep in the fridge for about 20 minutes before serving.