

MORTON & BASSETT SPICES®

Togarashi Japanese Cucumber Salad



- 1 lb of Japanese, Persian, or English cucumbers
- 1 cup rice wine vinegar
- 1 teaspoon soy sauce
- ½ cup sugar
- ¼ teaspoon salt
- 1 teaspoon sesame oil
- 1 teaspoon Morton & Bassett Togarashi Spice Blend
- 2 teaspoons Morton & Bassett Black Sesame Seeds for garnish

Slice cucumbers to ¼ inch thick. Place into a bowl with salt, mix, and let sit for 10 minutes while the juices extract.

Rinse the cucumbers and squeeze out the excess juices. Let drain for 5 minutes. In a screw tight jar, add the rice wine vinegar, soy sauce, sugar, sesame oil, and togarashi spice blend. Shake vigorously until the sugar has dissolved. Add the cucumber slices to the pickling liquid and let sit for 30 minutes. Serve on it's own or over rice. Garnish with black sesame seeds.



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