



Yoshiko's Recipe



Sweet and Sour Cucumber Salad

Ingredients (for 3)

Cucumber 2
Fried tofu 1
Ground White Sesame

- ① Bonito Soup
- ② Salt
- ③ Sugar
- ④ Soy Sauce
- ⑤ White Soy Sauce
- ⑥ Vinegar



Directions

1. Peel off the dark green part of cucumbers, chop them into thin slices
2. Add some salt to cucumber #1 to draw out liquid
3. Cut Fried tofu in half, then cut them into 1cm/0.4in width strips.
4. Cook fried tofu #3 in a pot with ingredients ①③④⑤ to add some flavor
5. Squeeze liquid out of cucumber#2 and fried tofu#4, mix them in a bowl and add ground white sesame
6. Season salad#5 with sugar and vinegar

→ the dark green part of the cucumber can be bitter

→ Find the good balance of sugar and vinegar according to your sense of taste