

Sweet & Spicy Cucumbers

- 1.5 pounds cucumber (about 3 medium), thinly sliced
- 2 teaspoons kosher salt (or 1 tsp. table salt)
- ½ cup rice vinegar
- ½ cup water
- 3 Tablespoons sugar
- ¼ teaspoon red pepper flakes
- 2 Tablespoons finely diced red onion



Place cucumber slices in a colander over a bowl. Sprinkle salt and toss well. Refrigerate for one hour, tossing a few times while they drain.

Combine vinegar, water, sugar and red pepper flakes in a small saucepan. Bring to a boil then simmer until mixture reduces to about a 1/3 of a cup, about 10-12 minutes. Add water if it boils down too far. Remove from heat and add onions.

When cucumbers are done resting, pat dry with a paper towel and place in large bowl. Pour vinegar reduction, stir and cover. Chill for a few hours.