

Asian Pickled Cucumbers

I tried this at an Asian market and loved it! When I asked what was in it, no one was quite sure, so I went home, experimented, and came pretty close!



You need:

- 4 Persian Cucumbers (pickling cucumbers will also work)
- 2 T sesame seed (toasted)
- 1/2 teaspoon Garlic (minced)
- 1 cup of rice wine vinegar
- 1 Tablespoon of toasted sesame seed oil
- 1 – 2 teaspoons siracha sauce (depending on your tastes)



Slice the cucumbers into fairly thin slices. Place in a non-corrosive dish (like rubbermaid or glass). Mix the remaining ingredients in a glass bowl and pour over the cucumber slices.



Cover and refrigerator at least 24 hours – Makes 4 servings



To toast the sesame seeds:

Put a dry (no oil) cast iron skillet onto med-high heat – Put sesame seeds in a single layer and heat, shaking the pan, until they begin to slightly brown. Remove immediately from the heat and cool. I usually dump them onto a plate at this point so the heat from the pan does not burn them.



Enjoy!! Goes great with [Thai pork chops and Bok choy!](#)