

Japanese Cucumber & Crab Salad

(From Masahiro Endo)

- 4 unpeeled cucumbers, thinly sliced
- 1 tablespoon salt
- 1 6-ounce canned or fresh crab

Dressing:

- $\frac{1}{4}$ cup light soy sauce
- $\frac{1}{8}$ cup rice wine vinegar
- $\frac{1}{2}$ tablespoon sesame oil
- Pinch of oil

Mix the cucumbers with the salt. Place in a colander and let drain for about 45 minutes. Rinse the cucumbers and drain well. Mix with the crab. Make a dressing of the light soy sauce, rice wine vinegar, sesame oil and sugar. Toss the crab and drained cucumber, and serve.