



## *Sweet and Sour Cucumbers*

6 to 8 cucumbers, peeled  
1 tsp. salt  
1 cup white vinegar  
3/4 cup sugar  
2 tsps. rice wine

Halve cucumbers lengthwise and scrape out seeds. Slice cucumbers 1/8 inch thick. Transfer to colander set over bowl. Sprinkle cucumbers with salt. Refrigerate.

Combine vinegar, sugar and wine in small saucepan. Bring to boil, shaking pan gently to dissolve sugar. Remove from heat. Cool to room temperature. Transfer to serving bowl and chill thoroughly. Add cucumbers and toss lightly. Cover and refrigerate at least 8 hours or overnight.

6 to 8 servings.