

Asian Ohio Refrigerator Pickles



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Prep Time: 20 minutes | **Cook Time:** 0 | **Makes:** 4-6 | **Difficulty:** Easy

Ingredients:

- 1 hothouse or English cucumber (you can use other varieties, but you should peel them if the skin is tough)
- ½ cup cider vinegar
- ¼ cup seasoned rice vinegar
- 1 ½ tbsp sugar (1 tbsp + 1 ½ tsp)
- ¼ tsp crushed red pepper flakes OR asian red pepper flake oil
- 2 good pinches of kosher salt (plus more to prepare cucumbers)
- 1 good pinch freshly ground black pepper
- 1 clove garlic, pressed or very finely minced
- a few drops of dark sesame oil

Directions:

Slice the cucumber thinly. Set a mesh strainer over a bowl. Layer the cucumber slices, salting each layer. Let stand for 10 minutes. Toss the slices with your hand to mix things up. Let stand for another 5-10 minutes. Rinse the cucumbers well and allow to drain.

In a wide mouth container with a tight fitting lid, combine the vinegars, sugar, red pepper, 2 pinches of salt, 1 pinch of pepper, the pressed garlic and the sesame oil. Shake to combine.

Add the drained cucumber slices to the container, add the lid and shake gently to combine. Refrigerate for 2 hours before eating. These keep nicely in the fridge for a week. When you're done with this batch, you can add another smaller cucumber to the remaining liquid for a second go around.

Feel free to adjust the spiciness - we like a little more kick, so I add another garlic clove and more red pepper oil, along with a tad more sugar.