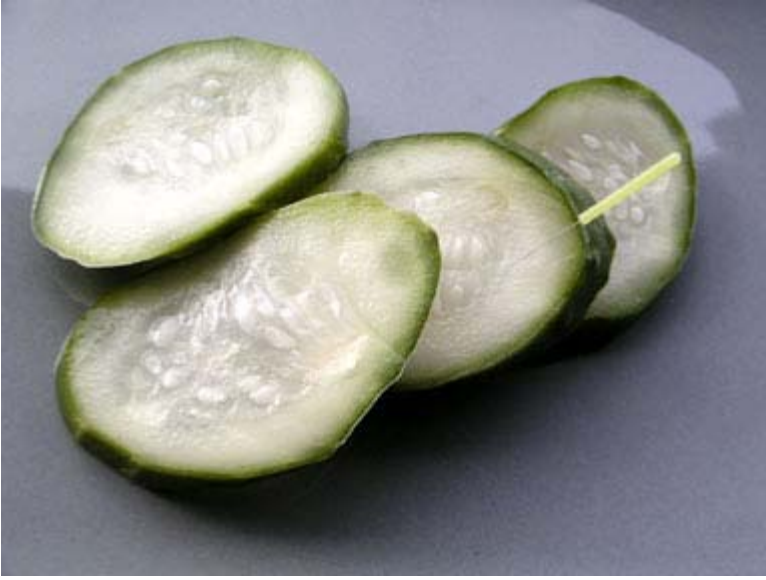


Mrs. So's Pickles



I have fond memories of home-made pickles like these. Years ago when I studied acupuncture in Boston, Dr. So's wife brought them in with his lunch. She'd share them but was always evasive about how to make them. This recipe is as close as I can get to those pickles of old.

- 1 cucumber, thinly sliced
- 2 teaspoons salt
- 4 tablespoons rice vinegar
- 2 tablespoons sugar
- 1/4 teaspoon salt
- optional: 1-2 gloves garlic, red pepper or hot oil to taste

True pickling cucumbers are best but regular cukes can be used too. If they're big, cut them in half lengthwise and scoop out the seeds with a spoon. The slices should be approx. 1/2".

Place the cucumber slices in a bowl and sprinkle them with 2 tsp of salt and let them sit for 5-10 minutes to draw out the excess water. Rinse them in cold water to remove the excess salt. (Sounds contradictory but it works.)

Mix the rice vinegar, sugar, and salt well. Pour the mixture over the cukes, adding one or two sliced cloves of garlic or red pepper to taste.

Marinate everything overnight in refrigerator in sealed container.
Thank Dr. & Mrs. So.