

Japanese Cucumber Salad

This very light, low calorie Japanese delight makes a great side dish, on hot summer evenings, for beef, chicken, or pork.

Serves 8-10.

Ingredients

- 4 lg. carrots
- 1 tsp. ground ginger
- 1/4 c. vegetable oil or corn oil
- 1/2 c. rice vinegar
- 1 tbsp. brown sugar

Directions

1. The dressing can be made the night before or at least 2 hours before to allow the ginger to work up.
2. Using a potato peeler score the length of the peeled cucumber and carrots, on three sides.
3. Slice them into thin slices crosswise.
4. Lay in serving bowl, cover with dressing and allow to sit for 1 hour in refrigerator.