

## Pickled Cucumber

### Ingredients:

- 1 cucumber
- ½ cup rice wine vinegar
- ¼ Tbsp sugar

### Directions:

1. Take cucumber, cut in half along its length. Spoon out the seeds. With a potato peeler, shave nice long thin strips of cucumber and chill.
2. In a saucepan, heat up the vinegar and add the sugar until dissolved. Chill completely, even cold.
3. Once chilled, add the cucumber and let set for a minute or two.
4. Using a fork, remove cucumber from the bowl and serve.

Prep time about 40 minutes.

**Shared by:** David R. Hergenroeder

### Registered Dietician Notes:

Calories: 17  
Protein: 0 g  
Carbohydrates: 2 g  
Fat: 0 g

