

Cucumber and Ume Salad on Sasasunakku.com

2 soft umeboshi  
2 tablespoons dashi made with 1 teaspoon granules  
2 teaspoons shoyu  
2 teaspoons mirin  
1 telegraph cucumber  
1 teaspoon salt

Pit the umeboshi and mince finely.

Shake together with the dashi, shoyu and mirin in a jar.

Halve the cucumber lengthwise and then slice thinly into half moons.

Salt the cucumbers by tossing them in a bowl with the salt, leaving for 5 minutes and rinsing and draining in a colander.

Toss the cucumbers in the dressing and serve.