Ingredients

* 15 cucumbers, sliced into paper thin rounds
* 3 red onions, sliced thin
* 1 large knob ginger, minced
* stalks of collards, kale (if available)
* 1 cup rice vinegar
* 4 TBS sugar
* 4 TBS water
* 2 TSP salt
* black pepper, ground
* 1 bunch basil, leaves sliced thin

Procedure

1. Slice cucumbers, red onions, and green stalks paper-thin. Mix with minced ginger.
2. In a separate bowl, mix vinegar, sugar, water, and salt. Taste for seasoning. Pour over cucumbers/onions/stalks and let sit for at least 10 minutes. Taste, season with fresh cracked black pepper.
3. Garnish with fresh basil (optional).