

Spicy Cucumber Salad

Serves 6

Ali Barker

Ingredients:

1 ½ pounds Kirby cucumber
1 tablespoon kosher salt
1 tablespoon rice vinegar
1 teaspoon sesame 'salt'
1 teaspoon minced garlic
1 teaspoon sesame oil
1 ½ teaspoons brown sugar
2 teaspoons red pepper flakes

Procedure:

1. Slice the cucumbers into ½ inch rounds.
2. Toss with the salt, and allow them to sit for about 1 hour. Drain the cucumber in a colander, pressing lightly to drain off excess liquid without crushing the discs.
3. Make the sesame 'salt': In a sauté pan over low heat, gently toast the sesame seeds until evenly tan. Using a mortar and pestle, or spice grinder, mash the sesame seeds—being careful not to puree them completely.
4. Make the vinaigrette by whisking together remaining ingredients. Allow to marinate at least 1 hour, refrigerated, or up to 2 days.
5. Serve chilled.