

# Cucumber Salad

Serves 4 : ~15 minutes : Recipe by Andy Baraghani

## Ingredients:

- 6 Persian cucumbers, or 1 large English cucumber
- kosher salt
- 1 small garlic clove, finely grated
- 3 tblsp unseasoned rice vinegar or fresh lemon juice
- 2 tblsp soy sauce
- 1 tsp granulated sugar
- 1 tsp peeled, finely grated ginger
- 2 tblsp toasted black sesame seeds\*
- your favorite chile oil for drizzling (optional)

## Instructions:

- Halve each cucumber lengthwise, then slice on a steep diagonal into 2- to 3-inch pieces, but don't get the ruler out-imperfection is what we're after.
- Season gently with salt.
- In a large serving bowl, whisk together the garlic, vinegar, soy sauce, sugar, & ginger.
- Add the cucumbers & toss to coat.
- Taste a cucumber & see if it needs a sprinkle more of salt.
- Top with the sesame seeds & spoon over the garlic-chile oil.
- Give another little toss & serve (or refrigerate until serving).

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## recipe notes:

- I didn't have black sesame seeds nor the energy to toast them! I simply sprinkled untoasted white sesame seeds as a topping at the end.

## what you learn from this recipe:

- It only takes a few simple ingredients to make big flavors & textures. Add this to a meal that needs a salty, acidic crunch & you're right where you need to be to round out dinner