

# Chinese Cucumber Salad



This is the kind of cucumber that is often served as one of side dishes at the classic Chinese banquet...it is simple and really tasty. The flavors of this cucumber dish is kind of garlicky, sweet with a touch of spiciness. I love this simple side dish, especially when the weather is warm...the cucumbers have crunchy texture with complex flavors, and can be kept in the fridge for a few days.

## ***Ingredients:***

- 3 Japanese cucumbers
- 1 teaspoon salt
- 4 to 5 garlic cloves
- $\frac{1}{4}$  teaspoon whole peppercorns
- $\frac{1}{2}$  teaspoon red pepper flakes
- 1 tablespoon canola oil

1 tablespoon sesame oil  
2 tablespoons vinegar  
2 tablespoons sugar  
1 tablespoon light soy sauce





**Method:**

Cut the cucumber into 1 to  $\frac{1}{2}$  in length and add salt. Mix and let it sit for about  $\frac{1}{2}$  hour. This will remove the water from the cucumber.

Drain the water from the cucumber and set aside.

In the meantime, prepared the sauce by placing the garlic in the oil, let it fry for a little until some fragrance come from the pan, add the peppers, then the sugar, the vinegar and the soy sauce. Let it boil and immediately add the cucumber. Stir gently and turn the heat off.

Remove from the pan and place in an air tight glass jar. Once the cucumber cool down, place in the refrigerator. Serve cold.





If you enjoy this cucumber side dish you might want to check on lighter version of Asian Style Cucumber Salad.



Did you know that cucumber contains approximately 95% water? Moreover, cucumbers have somehow diuretic properties due to the high water and potassium content.

***Thank you for stopping by Simple Recipes and have a great week!***