

Chili-Garlic Cucumber Salad

This recipe can be served as a side salad, sandwich add-on, or condiment for Asian stir-fries, noodle dishes, and salads.

Ingredients:

- 2 large cucumbers, chopped to preference (see below)
- 2 Tbsp Salt
- 4 Tbsp Chili-Garlic Sauce
- 2-4 tsp Red Pepper Flakes
- 1 Tbsp Sesame Oil

Optional:

- 1 tsp Brown Sugar
- 1 tsp Rice Vinegar

Process:

1. In large bowl, mix Cucumbers and salt. Let sit in fridge 20 minutes to an hour. This will pull water from the cucumbers and allow them to retain their crispness.
2. Drain Cucumbers and give a quick rinse to remove excess salt (then drain again).
3. Stir in Chili Garlic Sauce and desired ingredients. Add Red Pepper Flakes for increased heat, if desired. Let marinate at least one hour.

You can find a million versions of this recipe online, as well as interesting and decorative presentations. When chopping cucumbers, I prefer an oblong cut, as it's easier to eat with chopsticks or a spoon, but try a basic slice to make them fork-ready, or [one of these](#) if you want to make your guests think you went to a fancy culinary school.

