KOREAN CUCUMBER SALAD

INGREDIENTS

4 CUPS CUCUMBER, SLICED INTO THICK ROUNDS OR 1/2 MOONS (ENGLISH CUCUMBER, JAPANESE, ARMENIAN, OR PERSIAN- THIN-SKINNED, SEEDLESS IS PREFERRED)
1 TEASPOON SALT
1 TEASPOON SOY SAUCE
3 TABLESPOONS RICE VINEGAR
1 TABLESPOON SUGAR (HONEY OR MAPLE)
1 TABLESPOON TOASTED SESAME OIL
2 SCALLIONS, SLICED THIN
1- 2 TEASPOONS GOCHUGARU KOREAN CHILI PEPPER FLAKES (SPICY BUT NOT SUPER HOT, START WITH LESS AND ADD MORE TO TASTE)
TOASTED SESAME SEEDS
FRESH CILANTRO FOR GARNISH (I LEAVE THIS OUT)

INSTRUCTIONS

IN A COLANDER, TOSS CUCUMBERS WITH THE 1 TEASPOON OF SALT AND SET OVER A PLATE FOR 30 MINUTES. (YOU CAN SKIP THIS STEP IF YOU LIKE)
IN A BOWL WHISK TOGETHER THE SOY SAUCE, VINEGAR, HONEY, SESAME OIL, SCALLIONS AND GOCHOGARU FLAKES.
LIGHTLY RINSE THE CUCUMBER SLICES AND USE A KITCHEN TOWEL TO BLOT AND DRY. ADD TO THE DRESSING IN THE BOWL AND MIX.
SERVE SPRINKLED WITH SESAME SEEDS AND FRESH CILANTRO.