

ASIAN CUCUMBER TWISTS

BY

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Ingredients:

6 small Persian cucumbers, washed, ends trimmed

2 tsp. Kosher salt

Dressing:

2 cloves minced garlic

1 Tbs. or less of something hot – chili oil, chili crisp, or roasted red chili paste

1 tsp. toasted sesame oil

1 Tbs. rice vinegar

1 Tbs. soy sauce – or gf soy sauce, tamari, or coconut aminos

1 tsp. sesame seeds

1 Tbs. or less of White sugar

Thin slices of green onion

Method:

Align the cucumber between chopsticks and make consistently sized slices on the *diagonal*. The chopsticks keep the knife from going all the way through the cucumber.

Then, turn the cucumber over to the uncut side. Make slices going *vertically*.

To “sweat” the cucumbers, sprinkle two teaspoons of Kosher salt over them, mixing and massaging the salt into flesh. Leave the salt on for five minutes – no more than 10 minutes.

While the cucumber twists are sweating, mix the dressing ingredients in a small bowl using a whisk.

By the time the dressing is mixed, it should be time to rinse the salted cucumbers. Under running water, rinse the salt off very carefully, repeating several times. Place rinsed cucumber twists onto a towel to drain. Pat dry.

Place cucumber twists into a bowl and pour the dressing over them, gently tossing to evenly distribute.

Time to serve.

Leftovers can be refrigerated for a few days.