

## **Spicy Chinese Cucumber Salad**

<http://userealbutter.com/2009/04/04/spicy-chinese-cucumber-salad-recipe/>

2 lbs. cucumbers (my favorite are the Persian cucumbers)

1/2-1 tsp salt

2-3 tbsps rice vinegar, to taste

1/2-1 tbsp sesame oil, to taste

1/2 tbsp sugar, to taste

2-3 tbsps soy sauce, to taste

1/2-1 tbsp chili paste, to taste (optional)

Wash and then peel the cucumber skins in alternating stripes (or peel completely or not at all). Slice the cucumbers in half lengthwise and scoop the seeds and pulp out with a spoon. Slice the cucumbers into 1/4-inch pieces. Sprinkle the cucumber slices with the salt and toss to coat evenly. Cover and place in refrigerator for an hour. After an hour, squeeze the cucumber slices of as much liquid as possible with your hand. In a medium bowl, combine the cucumber with the rice vinegar, sesame oil, and sugar. Add a little soy sauce and mix the salad. Taste and add more soy sauce until you reach the desired saltiness. Stir in the chili paste and serve cold or you can let it sit for a day in the sauce in the refrigerator – it will taste even better.