

Chinese Spicy Cucumber Salad

2 medium cucumbers 2 tsp sesame oil
1 tsp soy sauce ¼ tsp hot sauce
1 tbsp rice wine vinegar ½ tsp salt
1 tbsp sugar

Peel the cucumbers. Halve lengthwise. Scrape the seeds from each half leaving boat like shells. Cut crosswise into ¼-inch slices.

In a small bowl, combine the soy sauce, vinegar, sugar, sesame oil, hot sauce, and salt. Mix well. Add the cucumber, and toss to coat thoroughly. Chill before serving.

Adapted from *Foods of the World: The Cooking of China* (1968).