

PICKLED SESAME CUCUMBER SALAD

by Roan Parrish

Makes 2-3 side servings—easy to scale up

INGREDIENTS

The second step is going to seem fiddly and annoying and you're going to want to skip it but I **STRONGLY** advise you not to do so.

About a pound of cucumbers—I like mini ones because they're thin-skinned and absorb the flavors better, but you could use any cukes if you scoop out the seeds

1 tsp salt

1 tsp sugar

1 tbsp rice vinegar

2 tbsp sesame oil

1 tsp soy sauce

2 garlic cloves, minced or grated

1 tsp red pepper flakes (or more to taste)

Toasted sesame seeds to garnish

Torn basil to garnish

METHOD

1. Slice your cucumbers into thin rounds. If you're using large cukes, cut in half lengthwise, scoop out the seeds, and then slice into half rounds.
2. Put the cucumber slices into a strainer with a pinch of salt and leave to drain for about half an hour. In the meantime, go listen to an episode of Dear Romance Writer while you prep the rest of the dish! Getting the excess water out is super important because otherwise the water will leach out and make a puddle at the bottom of your bowl and make your lovely, crisp cukes all soggy.
3. In a bowl, make your dressing by combining salt, sugar, and vinegar. Stir to dissolve. Add sesame oil and soy sauce
4. Once your cukes are drained, put them in a bowl and mix with half the dressing (just in case you don't need it all). Add the garlic and red pepper flakes and taste. Then add as much more of your dressing as you need to coat the cucumbers but not pool in the bottom of the bowl. Adjust flavors to your taste, then garnish with basil and sesame seeds.