

Korean Cucumber Salad

written by The Recipe Exchange | June 20, 2016

Ingredients

1 cucumber (Japanese, English, Persian, Pickling are all good) – about 1 1/2 cup sliced
1 Tbs soy sauce
2 Tbs rice vinegar
1 Tbs sugar
1/2 tsp or more red chili powder
1/4 tsp sesame seeds
2 green onions, chopped

Directions

Slice cucumbers into thin slices. Around 1/8 inch (3 mm).

Mix soy sauce, vinegar and sugar in a bowl. Pour soy vinegar into the bowl with cucumbers.

Then, add 1/2 tsp chili powder and sesame seeds. Mix and taste. If you like spicy stuff, add more chili powder. Doing it in this order allows you to taste and control the amount of chili powder based on how spicy you want it.

Add chopped green onions and mix again.

Serve immediately for the most fresh and crunchy cucumber flavor. You can also let it sit for 10-15 minutes for the cucumbers to absorb the dressing.