

# Spicy Cucumber Salad

## Ingredients

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- 4 c Persian Cucumbers (sliced, 1/2-inch coins)
- 1 T Sea Salt
- 3 T Rice Vinegar
- 2 T Sugar
- 1 T Chili Oil
- 3 1/2 T Water
- 4 clv Garlic (thinly sliced)

## Instructions

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1. Mix together the cucumbers and salt in a large bowl and let it sit for 30 - 45 minutes. Rinse with water 2 - 3 times. Taste the cucumber and rinse one more time if it's too salty.
2. Meanwhile mix together dressing by combining sugar, rice vinegar, chili oil, water, and garlic.
3. Toss the rinsed cucumbers with the dressing mixture and serve immediately. If not serving immediately, do not mix with the dressing. The cucumbers will release additional liquid. When ready to serve, drain the cucumber of any excess liquid and toss with the dressing. Keeps in the fridge for up to 2 days.