



CHINESE COLD CUCUMBER

PREP TIME: 15MINS **COOK TIME: 60MINS**
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

- 2-3 long cucumbers, 1lb / 450g
- 8 large cloves garlic, finely minced
- 2 tsp sesame oil
- 1/2 tsp salt
- 1/2 tsp sugar
- 1 Tbsp Chinese dark vinegar *
- 1 tsp oyster sauce (optional)

DIRECTIONS

1. To prepare the cucumbers, cut off each end to avoid any bitterness. Then cut them into lengthwise quarters. Taking a small knife, slice along the seedy edge to remove the seeds and excess moisture. Finally, chop into 1-inch chunks and place them into large bowl.
2. Add all remaining ingredients and mix well. Adjust salt and vinegar to taste, if needed.
3. Cover and refrigerate 1-2 hours, until chilled.

Note: This dish should be eaten the same day and not kept in the fridge for long. It's not a case of the longer it chills the better, so we recommend eating it shortly after it's chilled. Do not keep in the fridge overnight or for more than 12 hours.