

# Sichuan Cucumber

Printed from Cucumber Recipes at <http://www.cucumberrecipes.co.uk/>

*This is a cold, spicy Chinese dish served all over China and it is simple to prepare. You need a few store-cupboard ingredients, but once you have them in you can use them again and again. Cucumber combines with chillies, spring onion, garlic, brown sugar and other flavours to create a super tasty dish that you won't believe is made from mainly cucumber.*

## Ingredients:

1 cucumber  
4 dried red chillies or equivalent chilli flakes  
1 spring onion  
1 clove of garlic  
5 tsp. soy sauce  
3 tsp. sesame oil  
2 tsp. chilli oil  
1/2 tsp. brown sugar  
1/2 tsp. toasted sesame seed  
1/4 tsp. Chinese black vinegar

## Directions:

1. Mince the garlic clove and thinly slice the spring onion.
2. Mix with the chillies, soy sauce, sesame oil, chilli oil, brown sugar, sesame seed and vinegar. Leave to sit for five minutes whilst you slice the cucumber.
3. Cut the cucumber into 5cm long strips 0.5cm wide, removing the seeds if there are too many.
4. Put into the marinade and sit for a few minutes, then serve.

*Author: Laura Young*