

Cucumber salad in Chinese garlic dressing

4 Indian cucumbers, about 1lb

For the Garlic Dressing

4 clove Garlic, crushed. 1tbsp Black vinegar

2 tbsp Soy sauce

1 tsp Sugar

1/2 tsp Sesame oil

1/2 tsp Roasted sesame seeds

Fresh chilli or hot chili oil (optional)

Cucumber Salad in Chinese Garlic Dressing – Step By Step

1. Cut the cucumbers to 1 x 1 chunks. The chunks would give you a more substantial texture than the slices.
2. The cucumber will lose some water and water down your dressing. If you don't like that, you can sprinkle 1/2 tsp of salt and mix with the cucumber chunks. Let it sit for half an hour and drain out the excess water.



3. To make the dressing, combine the crushed garlic and all other ingredients in a small bowl. Mix well. Add the dressing to the cucumber, toss and serve immediately.