

Easy Chienese Cucumber Salad

PETER MEEHAN AND THE EDITORS OF LUCKY PEACH OCTOBER 2015 LUCKY PEACH

Yield 2 servings

Ingredients

1 tablespoon rice wine vinegar
1 teaspoon Sichuan chili oil
1 teaspoon sesame oil
1 teaspoon turbinado sugar
1/4 teaspoon Kosher salt
1 cucumber
1 teaspoon toasted sesame seeds
2 tablespoons roasted unsalted peanuts, crushed
2 tablespoons cilantro leaves

Preparation

Whisk together the vinegar, chili oil, sesame oil, sugar, and salt in a medium bowl until the sugar dissolves. Set the dressing aside.

Halve the cucumbers lengthwise. (If needed, remove the seeds with a small spoon and discard.) Set them cut-side down on a cutting board and lightly smash them: Give them a couple angry thwaps with the side of a cleaver (or a large chef's knife) until the cucumbers crack in a few places. (For less drama, just press down on them with the side of the knife.) Cut the abused cucumbers crosswise into 3/4-inch-thick half-moons.

Toss the cucumbers in the dressing, portion them out onto plates, and top each serving with sesame seeds, peanuts, and cilantro.