

Sesame Lemon Cucumber Salad

Serves 4

Mild rice vinegar works well in this Asian-inspired dressing.

3 medium cucumbers (about 2 lbs), peeled, halved lengthwise, seeded, and sliced 1/4 inch thick

1 tablespoon table salt

1/4 cup rice vinegar

2 tablespoons toasted sesame oil

1 tablespoon juice from 1 lemon

1 tablespoon sesame seeds, toasted

2 teaspoon sugar

1/8 teaspoon red pepper flakes

1. Toss the cucumbers with the salt in a colander set over a large bowl. Weight the cucumbers with a gallon sized zipper lock bag filled with water; drain for 1 to 3 hours. Rinse and pat dry.

2. Whisk the remaining ingredients together in a medium bowl. Add the cucumbers; toss to coat. Serve chilled or at room temperature.