

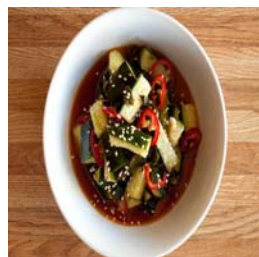
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# Hot and Sour Cucumbers with Seaweed and Burnt Chili

SERVINGS: 8

## INGREDIENTS

### BURNT CHILI SOY

2 tablespoons coarsely crumbled dried wakame

9 red Fresno chiles or red jalapeños

1 cup chopped scallions, dark-green parts only (from about 12 scallions)

1/2 cup sugar

1/2 cup tamari soy sauce

### CUCUMBERS

1 teaspoon dried shrimp

3 teaspoons toasted sesame oil, divided

1 teaspoon Sichuan peppercorns

6 kirby cucumbers

1 tablespoon kosher salt

## PREPARATION

[View Step-by-Step Directions](#)

### BURNT CHILI SOY

Place wakame in a small bowl. Cover with 1 cup boiling water; let sit until reconstituted, 5–6 minutes. Drain wakame, reserving 1/2 cup soaking liquid. Tear wakame into bite-size pieces, if needed. Cover and chill wakame.

Char chiles over a gas flame or in a broiler, turning occasionally, until blackened all over. Do not peel. Remove seeds; chop chiles (you should have 1 cup).

Process chiles, scallion tops, sugar, tamari, and 1/2 cup reserved wakame soaking liquid in a blender until a coarse purée forms. DO AHEAD: Can be made 1 day ahead. Cover and chill.

### CUCUMBERS

Place shrimp in a small bowl. Cover with 1/4 cup boiling water; let sit until reconstituted, 5–6 minutes. Drain shrimp; discard soaking liquid. Chop shrimp; set aside.

Meanwhile, heat 1 tsp. oil in a small skillet. Add peppercorns and stir until fragrant, about 2 minutes. Transfer to a paper towel-lined plate and let cool.

Cut cucumbers in half lengthwise. Cut each half into 4 wedges. Cut wedges in half crosswise. Toss cucumbers and salt in a large bowl to coat; let stand for 20 minutes. Drain cucumbers.

Combine cucumbers, reserved wakame, chopped shrimp, vinegar, remaining 6 ingredients, and remaining 2 tsp. sesame oil in a large bowl. Let stand, tossing occasionally, for 15 minutes before serving. Spoon burnt chili soy over to taste.

## KEYWORDS

Chinese Food, Cucumber Recipes, Mission Sichuan Recipes, Sichuan Food, Sides, Spicy Food

**RECIPE BY** Danny Bowien of Mission Chinese Food in San Francisco CA

**PHOTOGRAPH BY** Alanna Hale

1/4 cup Sherry vinegar

12 garlic cloves, lightly crushed

6 scallions, chopped

5 red jalapeños, thinly sliced

2 Thai chiles, thinly sliced

1 tablespoon sugar

1 teaspoon fish sauce (such as  
nam pla or nuoc nam)

## **NUTRITIONAL INFORMATION**

One serving contains: Calories  
(kcal) 110 Fat (g) 2 Saturated Fat  
(g) 0 Cholesterol (mg) 0  
Carbohydrates (g) 21 Dietary  
Fiber (g) 2 Total Sugars (g) 16  
Protein (g) 4 Sodium (mg) 2290