

# Cucumber Salad With Soy, Ginger and Garlic

By Martha Rose Shulman

**YIELD** Serves 4

**TIME** 20 minutes

The trick to any sliced cucumber salad is to slice the cucumbers as thin as you can and to purge them by salting them before making the salad so the dressing doesn't get watered down by the cucumber juice.

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## INGREDIENTS

**2 large thin-skinned cucumbers  
(about 1 1/2 pounds), thinly sliced**

**Salt, to taste**

**3 tablespoons seasoned rice vinegar**

**1 tablespoon soy sauce**

**1 teaspoon sugar**

**1 small garlic clove, minced, or  
granulated garlic or garlic flakes to  
taste**

**1 teaspoon minced fresh ginger**

**1/8 teaspoon ground cayenne, plus  
more to taste**

**Freshly ground pepper**

**2 tablespoons dark sesame oil**

**3 tablespoons sunflower oil or  
grapeseed oil**

**1 bunch scallions, white and light  
green parts, very thinly sliced**

**2 tablespoons chopped cilantro**

## PREPARATION

### Step 1

Sprinkle the cucumbers with a generous amount of salt and let sit in a colander in the sink for 15 minutes. Rinse and dry on a kitchen towel. Transfer to a salad bowl.

### Step 2

Whisk together the vinegar, soy sauce, sugar, garlic, ginger, cayenne, and pepper. Whisk in the sesame oil and the sunflower or grapeseed oil. Toss with the cucumbers, scallions, and cilantro. Chill until ready to serve.

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### Tip

*Advance preparation: This will keep for a day or two in the refrigerator but the dressing will become more watery.*

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## PRIVATE NOTES

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