

# Spicy Cucumber Salad

## Ingredients:

- 15 small Persian cucumbers, sliced thinly (these are generally much more flavorful and much less watery than ordinary cucumbers)
- 2 cups thinly shaved red cabbage
- 1 small head Boston lettuce, broken in small chunks
- 1 cup julienned carrots
- 3 tablespoons rice vinegar
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 2 teaspoon chili -garlic sauce, omit or increase according to heat preference
- ½ teaspoon garlic powder
- 3 teaspoons minced fresh ginger
- 1 minced fresno chile
- 2 tablespoons sesame oil
- 3 tablespoons grape seed oil, or other mild flavored oil
- 1 bunch scallions, white and light green parts, sliced very thin
- 3 tablespoons chopped cilantro
- kosher salt and cracked pepper to taste
- ¼ cup roughly chopped roasted peanuts

## Directions:

Whisk together the vinegar, soy sauce, sugar, garlic powder, ginger, chili garlic sauce, and pepper. In a steady stream, whisk in the sesame oil and grapeseed oil. Toss with the vegetables until ready to serve.

