

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.

