



## ASIAN STYLE CUCUMBER SALAD

<b>Season:</b>	<b>Summer</b>
<b>From the garden:</b>	<b>Cucumber, spring onion</b>
<b>Type:</b>	<b>Side dish</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>China</b>
<b>Serves:</b>	<b>30 tastes</b>
<b>Source:</b>	<b><a href="http://feastingathome.com">feastingathome.com</a></b>

### Equipment

- \*chopping board and knife**
- \*forks**
- \*colander**
- \*measuring cup and spoons**
- \*grater**
- \*garlic**
- \*salad bowl and mixing spoon**

### Ingredients

- \*1 kg cucumber**
- \* $\frac{3}{4}$  tsp salt**
- \*bunch of spring onions**
- \*1 tsp grated fresh ginger**
- \*1 garlic clove**
- \* $\frac{1}{4}$  cup rice wine vinegar**
- \*1 tbsp soy sauce**
- \*1 tbsp sesame oil**
- \*1 tbsp honey**
- \*2 tbsp toasted sesame seeds**

### Method

- 1.use a fork and score the washed cucumber lengthwise, this will help for the dressing to cling on the cucumber**
- 2.slice the cucumber thinly and sprinkle it with the salt. Let it sit for around 10-15 minutes to draw out water**

- 3.slice the spring onion finely, grate the ginger, peel and mince the garlic**
- 4.drain the water of the cucumber, but don't wash it**
- 5.mix all the ingredients, except sesame seeds (sprinkle these on top after mixing )**

**Skills: *measuring, chopping, slicing, grating***