

## Shanghai Cucumbers

Noah W. Wilcox

### **INGREDIENTS**

1 seedless (English) cucumber  
2 tbsp sesame oil  
1 tbsp chili oil  
1 tbsp sugar  
Dash of water  
Tamari to taste  
Toasted sesame seeds

### **DIRECTIONS**

1. Peel and cut cucumber into quarters. Slice into chunks, approximately half an inch.
2. In a small non-metallic bowl, mix sesame oil, chili oil, sugar, and a splash of water. Whisk together and add tamari to taste.
3. When ready, add chopped cucumber, stir, sprinkle with sesame seeds, and serve.
4. ENJOY!

### **NOAH'S TIP**

- Try adding some hot Chinese mustard to the mix for a little added kick.
- Recipe scales nicely.