

Gnome Cooking

ASIAN-STYLE CUCUMBER SALAD

- 3 cucumbers
- 1 sweet red pepper, seeded
- $\frac{1}{2}$ jalapeño pepper, minced
- 2 teaspoons Asian toasted sesame oil
- 1 tablespoon rice vinegar
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon soy sauce

Peel cucumbers and cut into halves lengthwise. Scoop out the seeds with a spoon, and cut each half into $\frac{1}{2}$ -inch slices. Cut red pepper into 1- to 2-inch long strips.

Toss cucumbers, peppers and jalapeño in a bowl.

Whisk together remaining ingredients, and combine with cucumber mixture. Let sit at least 30 minutes before serving.

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