



Cucumber Salad with Ginger, Sesame, and Scallion

Serves 4 to 6

WHY THIS RECIPE WORKS: We started our recipe by selecting American cucumbers, which are crunchier than their English cousins. Draining the thinly sliced cucumbers on paper towels helped to wick away some of their moisture, and using some of the remaining liquid in the dressing gave it more fresh cucumber flavor. This recipe's dressing uses a base of vinegar, which we simmered to preserve its character and mellow its sharp bite.

This salad is best served within one hour of serving.

4 cucumbers, peeled, halved lengthwise, seeded, and sliced very thin

1/3 cup white wine vinegar

1 tablespoon lime juice

2 teaspoons grated fresh ginger

2 teaspoons toasted sesame oil

2 teaspoons sugar

1 teaspoon salt

5 thinly sliced scallions

3 tablespoons toasted sesame seeds

1. Evenly spread cucumber slices on paper towel-lined baking sheet. Refrigerate while preparing dressing.
2. Bring vinegar to simmer in saucepan over medium-low heat; cook until reduced to 2 tablespoons, 4 to 6 minutes. Transfer vinegar to bowl and set aside to cool to room temperature, about 10 minutes. Whisk in lime juice, ginger, oil, sugar, and salt.
3. When ready to serve, add cucumbers and scallions to dressing and toss to combine. Let stand for 5 minutes; retoss, sprinkle with sesame seeds, and serve.