

## MORTON & BASSETT SPICES®

# Cucumber Salad



- 8 Cucumbers (small persian)
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Sesame Seeds
- ¼ cup soy sauce
- ¼ cup Sesame oil
- 2 teaspoons brown sugar
- ¼ cup rice vinegar
- 1 teaspoon hot honey
- Salt, to taste

Start by cutting off the ends of the cucumbers. To slice, place each cucumber between two chopsticks. Make thin slices at a 45-degree angle, without slicing through the entire cucumber. Use the chopsticks as a guide to prevent slicing through. Flip the cucumber over, set between the chopsticks, and make thin slices vertically down the cucumber (not at an angle). The cucumbers will have a spiral effect. **Tip:** if the cucumbers don't spiral, cut each slice in half to make thinner slices! Place the cucumbers in a bowl. Add M&B Garlic Powder, M&B Red Chili Flakes, M&B Sesame Seeds, soy sauce, sesame oil, brown sugar, and rice vinegar. Stir to combine and saturate the cucumbers. Top with additional sesame seeds and hot honey.

**Servings: 3-4 | Time: 15 minutes**



[mortonbassett.com](http://mortonbassett.com)

