

## Hot and sour cucumber salad

<p><b>Ingredients</b></p> <p>2 x telegraph cucumbers 1 small green chilli 1 large red chilli 2 shallots (spring onions)</p> <p><i>Dressing</i></p> <p>4 cloves garlic 5cm piece of ginger 1 tablespoon brown sugar 3 tablespoon brown rice vinegar 3 tablespoon light soy sauce 2 teaspoon sesame oil</p>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• large bowl</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Cut cucumbers in half lengthways and then into 5mm sliced on the diagonal</li><li>2. In a bowl, combine cucumber with chillies and shallots (spring onions)</li><li>3. To make the dressing, combine ingredients in a small bowl. Spoon dressing over salad, toss gently and serve.</li></ol>	