



# Copycat Din Tai Fung Cucumber Salad

## Ingredients

- 1 English cucumber (about 1¼ pounds), sliced into ½-inch thick rounds
- 1 teaspoon kosher salt
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 2 cloves garlic, minced
- 1½ teaspoons sugar
- 1½ teaspoons toasted sesame oil
- 1½ teaspoons chili oil
- Optional: crushed chili flakes for extra heat

## Instructions

### Step 1

Place the sliced cucumbers in a large mixing bowl. Sprinkle with kosher salt and let them sit for 30 minutes. This step draws out excess water and enhances the crunch.

### Step 2

Rinse the cucumbers thoroughly under cold water to remove the salt. Pat them dry with paper towels until no moisture remains.



### **Step 3**

In a small bowl, whisk together soy sauce, rice vinegar, minced garlic, sugar, sesame oil, and chili oil until the mixture is smooth and well combined.

### **Step 4**

Add the cucumber slices to the dressing. Gently toss to ensure each piece is evenly coated in the vinaigrette. Let sit for 10 minutes to marinate.

### **Step 5**

Serve immediately. For extra spice, sprinkle with crushed chili flakes just before serving.