

# CUCUMBER PEPPER SALAD with RICE WINE DRESSING

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## Ingredients

3 large Cucumber  
2 large Bell Peppers  
½ Cup Scallions  
1/3 Cup Rice Wine  
Vinegar  
¼ Cup White Sugar  
½ teaspoon dried  
ground Ginger  
1 teaspoon Salt

## Directions

Peel and trim ends from Cucumbers. Use the wide julienne setting on a Mandoline to produce long thin strips from the Cucumber and place into a mixing bowl.

Prepare Peppers by removing the top and bottom by ¼ inch and removing seeds. Cut open and lay flat to remove as much inner membrane from the flesh as possible. Slice into fine strips and combine with Cucumber.

In a separate measuring jug combine Sugar, Ginger, Salt and Rice Wine Vinegar and whisk until dissolved.

Pour over Cucumber Pepper salad and marinate for 20 minutes before serving. Pair with Sesame-seared Tuna or Scallops for a real treat!