

## Recipe Finder

# Smacked Cucumber in Garlicky Sauce (Suan Ni Pai Huan Gua)

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This dead-simple recipe gets its strength of character from a Sichuan seasoning mixture known as suan ni wei (“garlic paste flavor”) that can be applied to a host of things, including boiled wontons or pork dumplings — or, my choice, cucumbers. And there's a degree of satisfaction to be derived from beating up a cuke.

This recipe is from Week 5 of Voraciously's Essential Cookbooks newsletter series. For more recipes like this one, [sign up here](#). It appears as published by Fuchsia Dunlop in "Every Grain of Rice," with minor edits for clarity.

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### SERVINGS:

When you scale a recipe, keep in mind that cooking times and temperatures, pan sizes and seasonings may be affected, so adjust accordingly. Also, amounts listed in the directions will not reflect the changes made to ingredient amounts.

Tested size: 2 servings

### INGREDIENTS

- 1 cucumber (about 11 ounces)
  - 1/2 teaspoon fine sea salt
  - 1 tablespoon finely chopped garlic
  - 1/2 teaspoon granulated sugar
  - 2 teaspoons light soy sauce (not same as reduced-sodium soy sauce)
  - 1/2 teaspoon Chinkiang vinegar
  - 2 tablespoons chile oil
  - 1 to 2 pinches ground roasted Sichuan pepper (optional)
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### DIRECTIONS

Lay the cucumber on a chopping board and smack it hard a few times with the flat blade of a Chinese cleaver or with a rolling pin. Then cut it, lengthways, into four pieces. Hold your knife at an angle to the chopping board and cut the cucumber on the diagonal into 1/8- to 3/8-inch slices.

Place in a bowl with the salt, mix well and set aside for about 10 minutes.

Combine all the other ingredients (garlic, sugar, soy sauce, vinegar, chile oil and Sichuan pepper, if using) in a small bowl.

Drain the cucumber, pour the sauce over them, stir well and serve.

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### RECIPE SOURCE

Adapted from "Every Grain of Rice" by Fuchsia Dunlop (W.W. Norton, 2013).