HUTONGRECIPE



Paihuanggua with a Twist

English	Pinyin	Chinese
2 long cucumbers	huang gua	黄瓜
3 cloves of garlic finely chopped	suan	蒜
1 medium fresh red hot chily thinly sliced	Hong la jiao (xiao)	红辣椒（小）
2 small dried red chilies whole	gan hong la jiao	干红辣椒
3 tablespoons of Oil	you	油
1/2 teaspoon of soy sauce	jiang you	酱油
2 tablespoons of vinegar	cu	醋
1 pinch of salt	yan	盐

Directions

- Finely chop the garlic and thinly slice the fresh red hot chili pepper garnish and place it aside.
- Using the side of a cleaver or chef knife, smash the cucumbers until they have cracked into several long pieces. Cut them up to form bite-sized pieces and place in a serving bowl or plate.
- Add the red pepper garnish, salt, vinegar, and soy sauce to the cucumbers and gently mix. Then add the chopped garlic and a pinch of sichuan peppercorns and some white sesame sunflower seeds on top.
- Heat oil on a frying pan or wok with the whole dried chilies. Once the chilies begin turning bright red, pour on top of the cucumbers. Do not completely blend liquid ingredients but gently mix with a spoon. You do not want to create an emulsion, but rather a layered sauce. Serve immediately.