



Pan from Mill Mercantile.

CHINA

"Who knew cooked cucumbers could be so delicious?" says Martin. "Northern China is the inspiration for my tangy, spicy recipe, which combines sautéed cucumbers with mushrooms, jalapeño, vinegar and a bit of sugar."

Hot and Sour Cucumbers

 Total 30 min; Serves 4

- 2 Tbsp. toasted sesame oil
- 2 garlic cloves, thinly sliced
- 1 tsp. minced fresh ginger
- 4 oz. shiitake mushrooms, stemmed and thinly sliced
- 1 jalapeño, minced
- 2 Tbsp. unseasoned rice vinegar
- 1 Tbsp. light brown sugar
- 1 hothouse cucumber, sliced ½ inch thick on the diagonal
- 1½ tsp. fresh lemon juice
- Kosher salt

In a large nonstick skillet, heat the sesame oil. Add the garlic and ginger and cook over moderately high heat, stirring, until fragrant, 30 seconds. Add the mushrooms and jalapeño and cook, stirring, until the mushrooms start to soften, about 2 minutes. Stir in the vinegar, sugar, cucumber slices and 2 tablespoons of water and stir to coat in the sauce. Cover and cook over moderate heat, stirring occasionally, until the cucumbers are tender and the sauce is thickened, 5 to 7 minutes. Stir in the lemon juice and season with salt. Serve warm.

continued on p. 146