

# Smacked Cucumber

## Ingredients

- English cucumber — 1, or Persian cucumbers — 3–4
- Sesame oil — 1 tbsp
- Salt — ½ tsp, or Yondu — ½–1 tsp
- Sugar — ½–1 tsp
- Sesame seeds — 1–2 tsp
- Garlic, finely minced (optional) — 1 clove
- Chili crisp (optional) — 1–2 tsp

## Instructions

1. Place the whole cucumber on a cutting board and lightly smash it with a rolling pin or the side of a knife until it cracks open.
2. Break into bite-sized pieces, cutting slightly if needed.
3. Place the cucumber in a bowl and add sesame oil, salt or Yondu, sugar, and any optional ingredients.
4. Toss gently until evenly coated.
5. Add sesame seeds and serve right away.

## Note & Storage

- This dish is meant to be eaten right away for the best texture and flavor.
- English or Persian cucumbers are preferred for their thinner skin and fewer seeds.
- Regular cucumbers can be used; remove seeds if they feel too watery.
- Use fresh, firm cucumber for the best crisp texture.
- Adjust sugar slightly depending on how savory or light you want the flavor.
- Yondu can be used in place of salt for a softer, more rounded savory taste.
- If needed, store in the refrigerator for a few hours, but the cucumber may release water and soften.