Cucumber Salad With Asian Flavors

Serves 4, Andrew Scrivani for The New York Times

2 large thin-skinned cucumbers(about 1 1/2 pounds), sliced very thin

 Salt to taste

3 tablespoons seasoned rice vinegar

1 tablespoon soy sauce

1 teaspoon sugar

1 small garlic clove, minced or pureed

1 teaspoon minced fresh ginger

⅛ teaspoon cayenne (more to taste)

 Freshly ground pepper

2 tablespoons dark sesame oil

3 tablespoons sunflower oil or grapeseed oil

1 bunch scallions, white and light green parts, sliced very thin

2 tablespoons chopped cilantro

Sprinkle the cucumbers with a generous amount of salt and let sit in a colander in the sink for 15 minutes. Rinse and dry on a kitchen towel. Transfer to a salad bowl.

Whisk together the vinegar, soy sauce, sugar, garlic, ginger, cayenne, and pepper. Whisk in the sesame oil and the sunflower or grapeseed oil. Toss with the cucumbers, scallions, and cilantro. Chill until ready to serve.