

CUCUMBER "SPAGHETTI" WITH PERILLA "PESTO"

INGREDIENTS

1 long ("European" or "English") Cucumber
4 tablespoons perilla, very finely minced
3 tablespoons white wine vinegar
4 tablespoons olive oil
salt and pepper to taste

DIRECTIONS

If you like, peel the cucumber. This is not necessary and some people like the rind, so this is up to you. Use Julienne peeler or mandolin to make "spaghetti" from cucumber. Discard core and seeds. Place in a large work bowl (this makes it easier to toss with the dressing.)

In a small bowl, whisk perilla, vinegar, olive oil, pepper and salt. Pour dressing onto pasta salad and toss as needed. Be gentle as the "spaghetti" can break. Serve chilled.