

CHUUKA-FUU SARADA (Chinese-style summer salad)

This is a wonderfully simple salad that serves as a terrific side dish on a hot summer day. The blend of fresh bean sprouts and chopped cucumber with the vinegar and sugar make this salad a refreshing accompaniment to any main dish!

Ingredients:

- 1½ lbs. bean sprouts
- 4 T soy sauce
- 1 T sugar
- ½ cucumber (preferably European style)
- 2 T sesame oil
- 1 clove garlic (optional)
- 1 t hot chili pepper sauce
- cherry tomatoes (optional)
- ¼ lb. ham, thinly sliced
- 2 T vinegar
- hard boiled eggs (optional)

Directions:

1. Drop bean sprouts into pot of boiling water. Remove after 1 minute and rinse under cold water.
2. Slice the cucumber and ham into thin, narrow strips.
3. Finely chop garlic clove.
4. Mix soy sauce, vinegar, sesame oil, sugar and chili pepper sauce. Add chopped garlic.
5. Add bean sprouts, cucumber, and ham strips. Mix well.
6. Serve salad on plate with either cherry tomato halves or boiled eggs sliced into eighths arranged around it. Serve chilled. Enjoy!