

Oriental Salad for a Crowd

- 2 English cucumbers (They're still legal in Quebec)—cut lengthwise and thinly sliced (A mandolin works well.)
- 1/2 small red onion, thinly sliced, then cut bite-sized
- 1 red pepper, finely chopped
- 1 carrot, thinly sliced (Again, try a mandolin.)
- 12 **dried shiitake mushrooms**, rehydrated for 30 minutes in boiled water, well dried, stemmed so no hard part remains, thinly sliced
- 12 oz. **kelp noodles**, rinsed in cold water, roughly chopped, separated, dried well
- 2 t minced fresh ginger (Try a microplane.)
- 1/4 – 1/3 c rice wine vinegar (Combine seasoned and unseasoned for a little sweetness, not a lot.)
- 2 T each sesame oil, miso, coconut sugar (Start with 1 tablespoon each and add more if required.)
- 1 T finely chopped fresh mint leaves
- 1 t each sea salt, freshly ground black pepper
- 1/2 c coriander leaves, roughly chopped

Combine ingredients, mix well and season to taste. This recipe is malleable. You can include or omit ingredients to suit your taste and needs. It works well for a party because you can dress and toss it in advance. Refrigerate until served. Serves 12.

Jittery Cook

