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Fuji Apple and Cucumber Salad with Sesame-Ginger Dressing

Asian flavors from sesame, rice wine vinegar and ginger perfectly accent the distinct flavor of Fuji apples, paired with bright, crisp cucumber in this interesting salad.

- 1 Tbsp sesame seeds
- 1/3 cup vegetable oil
- 3 Tbsp rice wine vinegar
- 1 tsp sesame oil
- 1 tsp finely grated fresh ginger
- Salt
- 2 Fuji apples
- 1 large cucumber, peeled, seeded and thinly sliced

Put the sesame seeds in a small dry skillet and lightly toast them over medium heat, stirring often, 3 to 5 minutes; set aside.

Combine the vegetable oil, rice wine vinegar, sesame oil and ginger in a large bowl and whisk to blend. Season to taste with salt.

Quarter and core the Fuji apples and cut them into thin slices. Add them to the dressing with the cucumber slices. Toss gently to evenly mix. Cover with plastic and refrigerate for at least 30 minutes and up to 2 hours before serving, stirring once or twice.

To serve, arrange the salad on individual plates, drizzling a bit of the dressing over each. Sprinkle the toasted sesame seeds over and serve.

Makes 4 servings