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Thai Cucumber Salad

The flavor combination of vinegar, sugar, and crushed red peppers is downright addictive.

2 large cucumbers, peeled and sliced
4 Tbs. kosher salt (you can substitute regular salt)
1/2 cup rice vinegar
1/4 cup water
3 Tbs. sugar
1/2 tsp. crushed red pepper
1/4 cup peanuts, finely chopped
Scallions for garnish

Place the cucumber slices in a colander and sprinkle with salt. Drain for about 30 minutes. Rinse slices; drain again.

In a small saucepan, combine vinegar, water, sugar, and red pepper. Bring to a boil, and then reduce heat and simmer for about 10 minutes. Cool.

In a medium bowl, combine drained cucumber slices with vinegar mixture. Chill before serving. Garnish with chopped peanuts and scallions.