

Thai Cucumber Salad

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Preparation Time: 45 minutes

Cooking Time: 3 minutes

Start to Finish Time: 1 hour

Description: A wonderful and refreshing summertime salad.

Servings: 6

Ingredients:

2 med Cucumbers, or
1 large English
cucumber
2 T Vegetable Oil, not
Olive Oil
1 sm Onion, chopped
fine
1/2 c unsalted
Peanuts
1/4 c Lime or Lemon
Juice, fresh squeezed
2 t Turbinado Sugar,
raw sugar
1/2 t Chili Flakes or
Sriracha Sauce

Directions:

Slice the cucumbers thin in either rounds or long slices. Toss them in 1 teaspoon of salt. Leave to drain in a sieve for 30 minutes. Squeeze drained cucumbers to remove excess moisture and dry between paper towels.

Saute onions and peanuts in oil for 2 to 3 minutes. Remove from the heat and cool for a minute.

Combine remaining ingredients and stir to dissolve. Toss dressing with the cucumber slices. Chill for 10 minutes. Serve.