

Marinated Cucumber Salad Recipe

(Thai Marinated Cucumber Salad Recipe)

Ingredients: Serves 4-6

2 lb (1 kg) cucumbers

2 teaspoons salt

2 tablespoons sugar

½ cup (4 fl oz/125 ml) rice vinegar

4 shallots, peeled and thinly sliced

1 red jalapeno chili or other fresh hot red chili, seeded and julienned

2 tablespoons fresh cilantro (fresh coriander) leaves

Method:

Peel the cucumbers, halve lengthwise, and scoop out the seeds. Cut crosswise into half-moons ¼ inch (6mm) thick. Place in a colander, sprinkle with 1 teaspoon of the salt, and toss together. Set aside to drain for an hour. Pat the cucumbers dry. In a small saucepan over medium heat, combine the sugar, the remaining 1 teaspoon salt, and the vinegar. Heat until the sugar and salt dissolve, about 2 minutes. Remove from the heat and set aside to cool. To assemble the salad, in a large bowl, stir together the salted cucumbers, shallots, and chili. Pour the vinegar mixture over the cucumbers and toss well. Garnish with the cilantro leaves. Marinate the cucumbers for at least an hour before serving.

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