

## Vinegared Peanuts Recipe

(Taiwanese Recipe)

### Ingredients:

2 Chinese cucumbers  
½ cup deep-fried peanuts  
1 stalk cilantro  
1 scallion  
1 teaspoon minced garlic  
1 red chili

### Seasonings:

3 tablespoons aged vinegar  
1 tablespoon soy sauce  
1 teaspoon sugar  
1 teaspoon sesame oil

### Method:

Rinse Chinese cucumbers well, halve each length-wise into 4 equal strips, remove the inner flesh and dice. Chinese cucumbers taste crunchier after their flesh is removed. Marinate in ½ tablespoon of salt for 5 minutes, then rinse out with cold water and drain well. Rinse cilantro, scallion and red chili well, then chop finely. Mix well with Chinese cucumbers and add peanuts, minced garlic as well as all seasonings. Mix well and transfer to a serving plate. Serve. There are two kinds of aged vinegar, red and black.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]