

Thai Cucumber Salad

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Servings: 5



It is important that you use only rice vinegar. I have tried other vinegars and it does not taste the same. You can also leave out the red bell pepper but not the Jalapeno. You may also leave out the fresh mint but not the cilantro.

Ingredients

2 tablespoons sugar
¾ cup boiling water
½ cup rice vinegar
3 cups thinly sliced cucumber, peeled & seeded
½ cup thinly sliced carrot
¼ cup thinly sliced green onions
1 tablespoon red bell pepper, thinly sliced
2 tablespoons chopped fresh cilantro
2 tablespoons chopped fresh mint
1 teaspoon peeled grated ginger root
1 tablespoon minced jalapeno pepper
½ teaspoon salt
1 clove garlic, crushed

Cooking Method

Dissolve sugar in boiling water in a small bowl.

1. Add vinegar.
2. Cover and chill 2 hours.
3. Combine cucumber and next 9 ingredients in a bowl.
4. Pour chilled vinegar mixture over cucumber mixture.
5. Toss gently.