

Thai Cucumber Salad – allrecipes.com

Ingredients

(Original recipe makes 4 cups)

- 3 large cucumbers, peeled, halved lengthwise, seeded, and cut into 1/4-inch slices
- 1 tablespoon salt
- 1/3 cup white sugar
- 1/3 cup rice wine vinegar
- 1 tablespoon Ginger Ail or Grated Fresh Ginger
- Jalapeno peppers slices from jar, to taste, I used a lot. About 1/3 cup when chopped
- 1/4 cup chopped fresh cilantro
- 1/4 cup diced Red Onion
- 1/3 cup julienned Carrots
- 1/2 cup chopped peanuts

Directions

1. Toss the cucumbers with the salt in a colander, and leave in the sink to drain for 30 minutes. Rinse with cold water, then drain and pat dry with paper towels.
2. Whisk together the sugar, vinegar, and ginger in a mixing bowl until the sugar has dissolved. Let sit.
3. About 15 minutes before serving, add the cucumbers, jalapeno peppers, red onion, carrots, and cilantro; toss to combine.
4. Sprinkle chopped peanuts on top before serving.