

Salad/Thai Cucumber Salad

A: 2 cucumbers

B: 3T red chili sliced
3T red onion, chopped
3T lime juice
1t miso
2T sugar
1T peanut oil
1/4C roasted peanuts, chopped

1. Peel cucumbers (A). Cut off the ends; cut them in half lengthwise and scrape out the seeds. Slice them thinly into half moons. Place in bowl.
2. Add (B) to (A), toss well. Allow to sit for 20 minutes, serve chilled.

Servings: 4

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From the kitchen of David and Jennifer Deaven