

Thai Cucumber Salad

<http://userealbutter.com/2010/06/22/thai-cucumber-salad-recipe/>

4 tbsps sugar

2 tbsps rice wine vinegar

1/2 tsp salt

4 tbsps water

1 Thai bird chili, roughly chopped or pinch of red pepper flakes

2 cups cucumbers, roughly peeled, gutted, and sliced (1 English or 3 Persian)

1/4 red onion, sliced thin

1/4 cup fresh mint, roughly chopped

1/4 cup fresh cilantro, roughly chopped

Combine the sugar, vinegar, salt, water, and if using – the red pepper flakes in a small sauce pan over high heat. Stir until the sugar is dissolved. Let it come to a boil. Reduce heat to a simmer and let simmer for a minute. Remove from heat and let cool. Place the chili (if not using red pepper flakes), cucumber, onion, mint, and cilantro in a medium bowl. Pour the dressing over the contents of the bowl and toss to coat. Serves 4 as a side salad.