

# Thai Cucumber Salad

## Ingredients

- 2 tbsp (30 mL) each granulated sugar and white vinegar
- 2 tbsp (30 mL) freshly squeezed lime juice
- 2 tbsp (30 mL) olive oil
- 1 tsp (5 mL) dark sesame oil
- 1/2 tsp (2 mL) salt
- 2 English cucumbers
- 2 jalapenos
- 1 red pepper
- 1/2 red or vidalia onion
- 4 green onions
- 1/2 cup (125 mL) chopped cilantro

## Method

1. In a large bowl, stir sugar with vinegar, lime juice, olive oil, sesame oil and salt until sugar is dissolved. Peel cucumbers, only if you wish. Then slice in half lengthwise and using a spoon, scrape out and discard seeds. Place cucumbers cut-side down on a cutting board and thinly slice.
2. Add cucumbers to dressing and stir to coat. Seed jalapenos and discard seeds. Finely chop and add to cucumber. Dice red pepper. Finely chop red onion. Thinly slice green onions. Stir all into cucumbers along with the cilantro, until evenly mixed. Refrigerate at least one hour or overnight in a covered container or resealable bag for easy transport to the party.