Salad/Thai Cucumber Salad

- A: 2 cucumbers
- B: 3T red chili sliced
 - 3T red onion, chopped
 - 3T lime juice 1t miso

 - 2T sugar
- 17 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.

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From the kitchen of David and Jennifer Deaven