

# Vietnamese Cucumber Salad

(Using salt to layer tastes)

## Ingredients:

2 lbs Japanese Cucumbers, stripey peeled  
1 lg Jalapeño, seeds & veins removed  
3 Scallions, finely sliced  
1 Garlic Clove, finely grated or pounded with a pinch of salt  
½ cup coarsely chopped Cilantro  
16 large Mint leaves, coarsely chopped  
½ cup toasted Peanuts  
¼ cup Canola Oil  
4-5 tbsp Lime Juice  
4 tsp seasoned Rice Vinegar  
1 tbsp Fish Sauce  
1 tsp Sugar  
Pinch of Salt

## Directions:

Using mandolin or sharp knife, thinly slice cucumber into coins.  
In a large bowl combine cucumber, jalapeño, scallions, garlic, cilantro, mint, and peanuts.  
In a small bowl, whisk together the oil, lime juice, vinegar, fish sauce, sugar and a pinch of salt.  
Toss to combine.  
Taste to season with more lime or/and more salt.