

Cucumber Salad



Ingredients:

2 Cucumbers, peeled
¼ cup Cilantro, chopped
2 tbsp Spanish Peanuts, chopped
1 tsp Kosher Salt
½ tsp Sugar
1 tbs Oil
¼ tsp Black Mustard Seeds, or sub cumin seeds
½ tsp Turmeric
1 Lemon, juiced

Directions:

Chop up the cucumbers, cilantro, and peanuts into a very fine dice.
Place into a bowl and season with salt and sugar.
In the smallest little heat proof bowl you have, heat the oil until it is hot and shimmering.
Place the mustard (cumin) seeds and allow them to sputter like popcorn about 30 seconds.
Add in the turmeric and stir quickly.
Pour this hot, flavored oil over the cucumbers and mix well.
Squeeze lemon juice and mix once again and serve.