

Spicy Asian Cucumbers

Ripe & Ready | May 2006



Quick “pickles” (no canning involved) are the Southern solution for bumper crops of cukes. Chef Andrea Reusing at Lantern in Chapel Hill, North Carolina, updates the pickles with Asian flavors. Garnish the pickles with a cucumber blossom, if available.

- 1/4 CUP FRESH LIME JUICE
- 2 TBSP. FISH SAUCE
- 1 TBSP. SUGAR
- 1/2 TSP. SALT
- 1 LB. JAPANESE-STYLE CUCUMBERS OR ENGLISH CUCUMBERS, THINLY SLICED
- 1/2 CUP THINLY SLICED GREEN ONIONS
- 1/4 CUP TORN FRESH MINT LEAVES
- 1 1/2 TSP. CORN OIL
- 1/4–1/2 TSP. VERY FINELY CHOPPED THAI CHILI PEPPERS*

In a small bowl combine lime juice, fish sauce, sugar, and salt; set aside.

In a large mixing bowl combine cucumbers, green onions, mint, corn oil, and chili peppers. Add lime juice mixture, tossing well. Cover and refrigerate for 45 minutes before serving. Makes about 4 cups.

*NOTE: Hot peppers contain volatile oils that can burn your eyes, lips, and sensitive skin. Wear plastic gloves while working with peppers, and wash your hands afterward.