






Ajad

Lada's Cucumber Salad

From the Manassas Gourmet Club - serves 4

Quantity	Ingredients	Preparation Notes
3 Tbsp	Rice Vinegar	 In a medium size bowl - stir in vinegar, sugar, salt and pepper until sugar and salt are dissolved
1 Tbsp	Sugar	
Dash	Black Pepper	
1 (8oz)	Cucumber peeled	
	Thinly Sliced Red Onion (cut	
1/2 C	slices into thirds or quarters	
	before measuring)	
2 Tbsp	Cilantro leaves, chopped	 Quarter cucumber lengthwise
		 Cut quarters crosswise into 1/8th inch slices
		 Add cucumber, onion, cilantro and chili to vinegar dressing
		 Toss until combined
		 Cover and marinate in refrigerator at least 3 hours, stirring occasionally.
1 sm	Fresh Red Chili or Serrano Chili, sliced	