

CUCUMBER CONDIMENT

Makes 1 cup

You will find yourself using this condiment with many Thai dishes. It is at once flavorful, cool, and refreshing. Perfect!

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| 1 firm medium-sized cucumber | $\frac{1}{2}$ small yellow onion, peeled and sliced lengthwise into paper-thin slivers |
| 2 tablespoons distilled white vinegar | |
| 2 tablespoons sugar | 12 paper-thin lengthwise slivers of seeded hot fresh red chile peppers, about $\frac{1}{4}$ inch long |
| 1 teaspoon salt | |
| $\frac{1}{4}$ teaspoon ground white pepper | |

GARNISH

- $\frac{1}{2}$ cup dry roasted unsalted peanuts, coarsely chopped

garlic chili paste

Julienne the cucumber. I use a mandoline to do this (page 29).

In a deep bowl stir the vinegar, sugar, salt, and white pepper until well blended. Add the remaining ingredients, except the peanuts, and toss with the marinade. Top with the peanuts just before serving. Serve at once or cover and chill for no longer than 2 hours before serving.