

# ACAR KETIMUN

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## INGREDIENTS

2 cucumbers  
100 ml vinegar  
1 red chilli  
2 shallots  
1 tablespoon sugar

## INSTRUCTIONS

**Step 1:** Mix the vinegar with a tablespoon of sugar in a medium bowl, stirring until the sugar has mostly dissolved.

**Step 2:** Wash the cucumbers and cut them into thin slices. You can do this with a mandoline or with a chef's knife.

**Step 3:** Peel the shallots and cut them into thin rings. Remove the seeds from the red chilli, if desired, and cut into pieces.

**Step 4:** Mix the cucumber, red chilli and shallot well with the vinegar, and season with salt.

**Step 5:** This cucumber salad is best when the flavour has time to develop. Delicious as a side dish or as part of an Indonesian meal. Enjoy your dinner!

# THE COOKERY

by The Secret Jozi Chef