

Asinan (Cucumber Salad)

Equipment: Chopping boards and knives Measuring cups and spoons Wooden spoon Large serving bowl Small mixing bowl	Ingredients: 2 cucumber, large 1 medium white onion 1 Thai chilli <u>Dressing</u> 1/4 cup of vinegar, white 1/4 cup of vegetable oil 1/2 teaspoon of salt 2 teaspoons of sugar 1/2 teaspoon of garlic powder
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What to do:

1. Peel and thinly slice the cucumbers.
2. Slice the onion thinly.
3. Seed and thinly slice the chilli.
4. Put the cucumber slices in a shallow bowl, arrange the onion slices on top and sprinkle with the chilli slices.
5. Combine all the ingredients for the dressing, mixing well.
6. Taste the dressing and adjust seasoning with salt. Pour the dressing over the onions and cucumbers and refrigerate a few hours or overnight if possible to allow flavors to blend.