

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 chili
Dressing
1/4 cup of vinegar, white
1/4 cup of vegetable oil
1/2 teaspoon of salt
2 teaspoons of sugar
1/2 teaspoons of garlic powder

What to do:

1. Peel and thinly slice the cucumbers.
2. Slice the onion thinly.
3. Seed and thinly slice the chili.
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 flavours to blend.