

Cucumber Salad (Dua Leo Ngam Giam)

Submitted by Jeanne Greg
The Simple Art of Vietnamese Cooking

Ingredients

- 1/4 cup rice vinegar
- 1 Tbsp fresh lime juice
- 3 Tbsp sugar
- 1/2 tsp salt
- 6 pickling cucumbers (I used small English type), cut in half and sliced into 1/8" slices, about 2 1/2 cups
- 2 shallots thinly sliced
- 1/2 serrano or other fresh chili, diced in small pieces (optional)
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- 6 sprigs cilantro, chopped



Instructions

Combine first 4 ingredients in a bowl and stir to dissolve sugar. Add rest of ingredients and let stand 15 minutes, then transfer to a bowl and serve.

This refreshing salad goes well with grilled and steamed meats and seafood. It is also great with fried rice.