



cheverly community market

Sweet Chili Cucumbers

from Cheverly Community Market chef/educator Scott Eichenberg

2 cucumbers, seeded & thinly sliced

1 fresh hot red chili, thinly sliced (optional, but highly recommended)

10-15 fresh mint leaves, thinly chopped

2 cups rice vinegar (approximately)

4 teaspoons sugar

Salt and freshly ground black pepper

Peel (optional) and seed the cucumbers. To seed, slice cucumbers in half-lengthwise, use a teaspoon and scrape the seeds out of the cucumbers. You'll have a "U" shaped cucumber half; slice thinly, about a 1/8 to 1/4 of an inch.

Combine the cucumbers, chilies, and mint in a mixing bowl.

Mix the vinegar, sugar, salt, and pepper. Pour over the cucumbers.

Toss everything together so the cucumbers are well coated with the vinegar.

Refrigerate; the flavors will deepen, the longer they sit.