



South African Cucumber and Chile Salad

From *"The New African-American Kitchen"* by Angela Shelf Medearis, Lake Isle Press, 2008

INGREDIENTS

- 2 large cucumbers, peeled and thinly sliced
- 1 ½ teaspoons salt
- 3 tablespoons red wine vinegar
- ½ teaspoon sugar
- 1 teaspoon finely chopped fresh hot green chile

Yield: 6 Servings

PREPARATION

1. In a bowl combine the cucumbers, salt, 1 tablespoon of the vinegar, and ¼ teaspoon of the sugar. Marinate the mixture 30 minutes at room temperature.
2. Using a paper towel, squeeze the excess moisture out of the cucumbers and remove them to a serving bowl. Combine the cucumbers with the remaining 2 tablespoons vinegar, the remaining ¼ teaspoon sugar, and the chiles. Toss until the cucumbers are thoroughly coated. Serve chilled or at room temperature



Tina Rupp

THE NEW AFRICAN-AMERICAN KITCHEN By Angela Shelf Medearis (The Kitchen Diva!)

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