

RV GODDESS: Taiwan Pickle

This dish of marinated cucumbers is served at most restaurants in Taipei, usually with a small bowl of peanuts as an appetizer-to-the-appetizer. Use an English cucumber in this recipe or peel conventional cucumbers. Taiwan Pickle is very refreshing, especially when served with a spicy dish. This recipe can be prepared a few hours before, but is just as delicious if served immediately.

Make the dressing in a medium bowl:

½ teaspoon salt

1 teaspoon sesame oil

1 Tablespoon rice vinegar

Dried chili flakes (to taste, start with ¼ teaspoon)

Toss in:

1 English cucumber, sliced or cut into half-moons

Serve as a salad, appetizer, or side dish to any Asian meal.