

## Sweet and Spicy Cucumber Salad

1/2 cup cilantro  
1 small shallot, minced  
1 garlic clove, finely minced or grated  
2 small chiles (you choose how hot)  
1/4 cup tamarind concentrate (available at Mexican and Asian markets, and online)  
2 tablespoons lime juice (or lemon)  
2 teaspoons soy sauce (or fish sauce for more Thai flavor)  
1 long English cucumber (or 6 small Persian cukes)  
1 cup cherry tomatoes, halved  
Fried crunchy onions (chop slightly)  
1/4 cup peanuts, chopped

Separate and mince 2 tablespoons of the cilantro stems. Set aside. Coarsely chop the remaining cilantro stems and leaves.

Make dressing: In a small bowl mix cilantro stems, shallot, garlic, chiles, tamarind, lime juice, and soy sauce; mix well.

Peel the cucumber in stripes, so there are stripes of green skin left. Slice in half, then cut into half-moon slices.

Mix dressing with cucumbers and tomatoes. Serve topped with fried onions, peanuts and cilantro.

From Kristin Jacobsen