

Mojito Cucumber Salad

written by The Recipe Exchange | September 21, 2014

Ingredients

1 English cucumber (or two smaller cucumbers)
30 fresh mint leaves
1/4 cup sugar
1/4 cup white rum (or 1 nip bottle)
1/4 cup rice wine vinegar
1 lime, zested and juiced
1 inch fresh ginger, peeled and roughly chopped
1 teaspoon crushed red pepper flakes

Directions

Cut cucumber into thin slices (a mandolin is helpful to achieve even slices). Put in a large bowl and set aside.

In the bowl of a food processor, combine mint leaves, sugar, rum, rice wine vinegar, lime zest, lime juice, chopped ginger, and red pepper flakes. Process until smooth, 20-30 seconds.

Pour dressing over cucumbers and mix until cucumbers are well coated. Refrigerate for at least one hour for flavors to meld.