

## CUCUMBER, TOMATO, AND PINEAPPLE SALAD WITH ASIAN DRESSING

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 1 large garlic clove</li><li>• 1/4 teaspoon salt</li><li>• 2 tablespoons fresh lime juice</li><li>• 1 tablespoon sugar</li><li>• 2 tablespoons vegetable oil</li><li>• 1 (2-inch-long) fresh serrano or jalapeño chilli, minced, including seeds</li><li>• 1/4 to 1/2 teaspoon Asian fish sauce</li><li>• 1/2 seedless cucumber (often plastic-wrapped), halved lengthwise, then thinly sliced crosswise</li><li>• 1/2 pineapple, peeled, quartered lengthwise, cored, then sliced crosswise 1/4 inch thick (2 cups)</li><li>• 1/2 cup coarsely chopped fresh coriander</li><li>• 1/4 cup coarsely chopped fresh mint</li><li>• 2 medium tomatoes (1 lb total), cut into 1/2-inch-thick wedges</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knives</li><li>• Mortar &amp; pestle</li><li>• Whisk</li><li>• Serving bowls</li></ul>
<ol style="list-style-type: none"><li>1. Mince garlic, and mash to a paste with salt using the mortar and pestle</li><li>2. Whisk together lime juice and sugar in a large bowl until sugar is dissolved, then whisk in oil, garlic paste, chilli, and fish sauce (to taste). Add remaining ingredients, tossing to coat, and add salt to taste. <b>Photo on back</b></li></ol>	

