

KURUMB: Mangalorean Traditional Cucumber Salad

Written by Mother's Touch

Ingredients

Quantity:	Measure:	Ingredients:	Description:
4	Medium	Cucumber	for slicing
4	Large	Onions	to be cut into rounds
3	Medium	Chillies Green	minced
1	Inch	Ginger	Optional, according to taste
3	Tablespoon	Vinegar	Quantity subject to taste
1	Nos	Coconut	scrape and grind
1	Teaspoon	Mustard Seed	add

Method

Pare the cucumbers, (remove the skin), and make thin round slices, and sprinkle a little salt, and keep for ten minutes. In the meantime, peel the onions, and cut them in round slices. Cut the green chillies. Scrape the coconut, and grind the coconut with mustard, and vinegar.

Throw away the salty water from the cucumber slices, and then add the cucumber pieces, onion slices with the coconut paste, and mix a little vinegar and salt if desired.