

## Salad

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# Icy, Spicy Cuke and Peanut Salad

Pam Brandon and Anne-Marie Hodges - Divas of Dish  
Palm Beach Post

**Servings: 4**

**2 seedless cucumbers, cut to 1/4-inch dice**  
**1 green Serrano chile pepper, minced (remove seeds for less heat)**  
**Juice of one lemon**  
**1 teaspoon agave syrup**  
**1/4 teaspoon cayenne pepper**  
**1/2 cup roasted, salted peanuts**  
**1 tablespoon peanut, canola or walnut oil**  
**1 teaspoon mustard seeds**  
**coarse salt (to taste)**

In a medium bowl, combine the cucumbers, chile pepper, lemon juice, agave and cayenne.

Pulse the peanuts in a food processor until they are very finely chopped. Add to the cucumber mixture.

Heat the oil in a nonstick skillet over high heat. When the oil begins to shimmer and smoke, carefully add the mustard seeds, covering with a spattering screen or lid.

When the seeds stop popping, pour the hot oil and seeds over the salad, stirring gently to combine.

Taste for salt, sweetness and lemon, adjusting as necessary.

Serve cold or at room temperature.

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Per Serving (excluding unknown items): 5 Calories; trace Fat (50.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat.