

Sweet & Sour Cucumber *(recipe for 2-4 servings)*

Ingredients:

- 1 cucumber
- ½ red chili pepper or chili flakes
- 50 ml vinegar (I used apple vinegar)
- 1 tbsp sugar

Instructions:

1. Take the skin of the cucumber and slice it in thin slices or ribbons. Put them in a plastic tub or clean glass jar.
2. Chop up the red chili pepper in small pieces.
3. Put the vinegar, sugar and chili pepper into a pan, let it boil for 1-2 minutes until the sugar has dissolved.
4. Pour the hot mixture over the cucumber and mix it through with a spoon. Let it cool off and put it in the fridge. Serve cold.

