



Cucumbers

Lakota: kunḱuŋ

Sampling Display Instructions

Thai Cucumber Salad

Ingredients	24 Samples	32 Samples	48 Samples
Samples: 2 tablespoons serving			
Sugar	1/8 c	1/4 c	1/3 c
Salt	3/4 t	1 t	1 1/2 t
White wine vinegar	1/3 c	1/2 c	3/4 c
Cucumbers, sliced lengthwise, seeding	2-3 cucumber	4 cucumber	6 cucumber
Green onions, thinly sliced	1	1-2	2-3
Whole cilantro leaves or dried	8 whole leaves or 3/4 t dried	10 whole leave or 1 t dried	15 whole leaves or 1 1/2 t
Red pepper, cut into 1-inch strips	1/8 c	1/4 c	1/3 c

Directions:

1. Combine sugar, vinegar, and salt. Heat mixture in a small saucepan until sugar is dissolved, about 5 minutes. Don't boil.
2. Place saucepan in cold water so the mixture cools. Place cucumbers and green onion in a bowl.
3. As soon as the mixture is cool enough, pour over the cucumbers and green onions and place red peppers on top.
4. Transport to the store in an airtight container stored in a cooler over ice.

Materials needed:

- Table/tablecloth
- Garbage can/paper bag
- Paper towels/wet wipes/plastic gloves
- Ingredients used in the recipe
- Paper plates or cups, plastic forks or spoons
- Spoon, fork, spatula for serving
- Recipe video (optional)
<https://youtu.be/olzVvmudhUc>
- Pick it! Try it! Like it! produce sign as table tent
- Pick it! Try it! Like it flyer or recipe card
- Food allergy sign on table

Notes:

- Prepare the Thai Cucumber Salad. Transport in a cooler and keep on ice.
- Wear hair tied or clipped back. Wear plastic gloves when serving food.
- Place only a few samples at a time on paper plates. Provide forks. Ask parent's permission before children may sample.
- Ask them if they use cucumbers often in their meals. Ask them if they could use this recipe.
- Remind them that this recipe is a great side dish for any meal.
- Lakota word translated by Jeshua Estes.

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