

Cucumber, Tomato, and Pineapple Salad with Asian Dressing

ALEXIS TOUCHET GOURMET JUNE 2006

YieldMakes 6 servings

Ingredients

1 large garlic clove

1/4 teaspoon salt

2 tablespoons fresh lime juice

1 tablespoon sugar

2 tablespoons vegetable oil

1 (2-inch-long) fresh serrano or jalapeño chile, minced, including seeds

1/4 to 1/2 teaspoon Asian fish sauce

1/2 seedless cucumber, halved lengthwise, then thinly sliced crosswise

1/2 pineapple, peeled, quartered lengthwise, cored, then sliced crosswise 1/4 inch thick (2 cups)

1/2 cup coarsely chopped fresh cilantro

1/4 cup coarsely chopped fresh mint

2 medium tomatoes (1 lb total), cut into 1/2-inch-thick wedges

Preparation

Mince garlic, then mash to a paste with salt using side of a large heavy knife.

Whisk together lime juice and sugar in a large bowl until sugar is dissolved, then whisk in oil, garlic paste, chile, and fish sauce (to taste). Add remaining ingredients, tossing to coat, and add salt to taste.