

# A Bus On A Dusty Road

Life Lessons From Living in Asia

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## Vietnamese Cucumber and Peanut Salad nộm dưa chuột

Serves 6 people

1 kilo or 2.20 pounds of fresh cucumbers  
300 grams or .66 pounds of bean sprouts  
50 grams or 1.76 ounces fresh mint  
50 grams or 1.76 ounces fresh Vietnamese oregano or a fresh sweet marjoram would also be good.  
150 grams or 5.25 ounces peanuts (cut up into small pieces)  
1/2 cup white sugar  
1 Tablespoon salt  
6 cloves fresh garlic (you can add more if you like a more garlic taste)  
1 fresh red pepper  
1/4 cup apple cider vinegar

Peel and thinly slice the cucumbers and then after they are cut up add 1 tablespoon salt and 1/2 cup of sugar with 1/4 cup apple cider vinegar. Mix well together.

Then add the fresh bean sprouts into the cucumber mixture, Mix together well.

Put the bean sprouts and cucumber mixture into the refrigerator to chill for about 30 mins.

Cut up the peanuts, fresh mint, fresh oregano and fresh chili.

Once the cucumber mixture is fully chilled then add the peanuts, fresh mint and fresh oregano to the cucumber mixture. Mix all together.

The salad is now ready to be eaten. It is best served immediately after it has been prepared.

**Note on Vietnamese dishes - Like most Asian cooking, cooking measurements do not need to be exact. Feel free to add and adjust the quantities as per your preferred taste and preference.**

**Feel free to omit the fresh oregano.. The fresh mint is always nice as it give it a very nice and fresh taste.**