Thai Cucumber Salad (ตำแตงกวา - Tam Taeng Kwa)

Introduction

Thai cucumber salad, known in Thai as **ตำแตงกวา** (tam taeng kwa) or sometimes **yam taeng kwa**, is a refreshing accompaniment to rich, spicy Thai curries and grilled dishes. This crisp, tangy salad provides essential textural and flavor contrast—its cool, crunchy vegetables and bright, acidic dressing cut through the richness of coconut-based curries like massaman, green curry, and red curry, while its subtle sweetness balances fiery heat.

Unlike the more famous **som tam** (green papaya salad), cucumber salad is gentler and more universally approachable, making it an ideal introduction to Thai flavors. The salad exemplifies fundamental principles of Thai cuisine: the harmonious balance of sweet, sour, salty, and sometimes spicy flavors, combined with attention to texture and visual appeal.

This salad is particularly well-suited to accompany **massaman curry** (แกงมัสมั่น) as part of a Thai Mussaman Curry Meal. Massaman Curry is a rich, mildly spiced curry with Persian and Indian influences, characterized by peanuts, potatoes, and warm spices like cinnamon, cardamom, and star anise.[1)]



Pronunciation Guide:

- **Tam** = “tum” (pounded/crushed)
- **Taeng kwa** = “teng gwah” (cucumber)
- **Yam** = “yahm” (mixed salad)

The “tam” in the name references the pounding technique used in traditional Thai salad preparation, though this cucumber version is typically just mixed rather than pounded.

Historical and Cultural Context

Origins of Thai Salads

Thai salads, collectively known as **yam** (ยำ), represent one of the four main categories of Thai dishes (along with curries, stir-fries, and soups). These salads are characterized by their bold, contrasting flavors and are almost always served at room temperature.[2)]

The practice of combining fresh vegetables with pungent dressings has ancient roots in Southeast

Asian cuisine. Archaeological evidence suggests that fermented fish sauces—the foundation of Thai salad dressings—have been used in the region for over 2,000 years. Thai cuisine as we know it today developed through centuries of cultural exchange with China, India, and later European and Middle Eastern traders.[3)]

The Role of Cucumber in Thai Cuisine

Cucumbers (**taeng kwa** - แตงกวา) are ubiquitous in Thai cooking, valued for their cooling properties, crisp texture, and ability to absorb flavors. In Thai traditional medicine, influenced by Chinese medical theory, cucumbers are considered a “cooling” food that balances the “heating” properties of spicy dishes.[4)]

Thai cucumbers tend to be shorter, fatter, and less watery than Western varieties, with tender, edible skins. However, the salad works equally well with Japanese, Persian, English, or standard cucumbers, each offering slightly different textures and flavors.

Accompaniment Culture

In traditional Thai dining, meals are served family-style with all dishes presented simultaneously. A typical meal includes a curry, a stir-fry or grilled dish, a soup, and one or more **kruang kiang** (เครื่องเคียง)—side dishes or condiments. Cucumber salad functions as a kruang kiang, providing refreshment and palate cleansing between bites of richer dishes.[5)]

This concept differs fundamentally from Western sequential courses. The interplay between dishes—balancing hot with cool, rich with light, soft with crunchy—is central to Thai culinary philosophy. A well-composed Thai meal creates harmony through contrast.

Massaman Curry and Its Companions

Massaman curry (also spelled matsaman, mussaman, or masman) is unique among Thai curries due to its foreign influences. The name likely derives from “musulman,” an old Thai word for Muslim, reflecting the dish's origins in Thailand's Muslim community, particularly in the southern regions.[6)]

Portuguese traders who arrived in Ayutthaya (Thailand's ancient capital) in the 16th century introduced peanuts, potatoes, and possibly some spice combinations. Persian and Indian Muslim traders contributed spices and cooking techniques. The result is a curry that feels both authentically Thai and delightfully exotic—sweet, savory, nutty, with warm spices rather than fiery heat.[7)]

Massaman curry's richness demands accompaniments that provide contrast. Cucumber salad, with its acidity, crunch, and refreshing qualities, serves this role perfectly. The salad's vinegar-based dressing cuts through coconut cream, while cucumber's coolness tempers spice, and its crunch contrasts with curry's tender meat and soft potatoes.



Cultural Note: In Thailand, massaman curry is often served at special occasions and

to guests, as it's considered sophisticated and universally appealing—less challenging than fiery green or red curries. CNN Travel ranked it the world's #1 most delicious food in their 2011 readers' poll, cementing its international reputation.[8)]

Regional Variations

While cucumber salad is found throughout Thailand, regional variations reflect local preferences and available ingredients:

Central Thailand (Bangkok region): Balanced sweet-sour dressing, often includes tomatoes and shallots, served with all types of curries

Southern Thailand: May include more chilies and shallots, sometimes uses kaffir lime juice instead of regular lime, often served with massaman curry (which originated in the south)

Northern Thailand: Simpler preparations, sometimes without sugar, may include local herbs

Northeastern Thailand (Isaan): When served, often includes more fish sauce and chilies, though this region favors som tam (papaya salad) more prominently

Contemporary Adaptations

Thai cucumber salad has gained international popularity through Thai restaurants worldwide and food blogs celebrating accessible Thai recipes. Food writer and blogger Sylvia Fountaine of Feasting at Home has popularized approachable versions of this salad, emphasizing its versatility as a side dish for various cuisines beyond Thai.[9)]

Modern interpretations sometimes include ingredients not traditional in Thailand—such as rice vinegar (Japanese), sriracha (Thai-American), or sesame oil (Chinese)—reflecting the globalization of Asian cuisine and cross-cultural fusion cooking.

The Recipe

Ingredients

This recipe serves 4-6 as a side dish to accompany curry.

For the Salad

- 2 large English cucumbers (or 3-4 Persian cucumbers, or 4-5 Thai cucumbers)
- 1 medium red onion or 3-4 shallots
- 2-3 Thai chilies (optional, adjust to taste) or 1 jalapeño
- ¼ cup fresh cilantro leaves and tender stems
- 2 tablespoons fresh mint leaves (optional but recommended)

- ¼ cup roasted peanuts, roughly chopped
- 2 tablespoons toasted sesame seeds (optional)

For the Dressing

- 3 tablespoons lime juice (from 2-3 limes)
- 2 tablespoons rice vinegar or white vinegar
- 2 tablespoons fish sauce (nam pla)
- 2 tablespoons sugar (palm sugar preferred, or white/brown sugar)
- 1 clove garlic, minced
- ½ teaspoon salt (adjust to taste)



Ingredient Notes:

- **Cucumbers:** English cucumbers have fewer seeds and thinner skins. Persian cucumbers are similar. If using regular cucumbers, peel them and scoop out seeds if they're large and watery. Thai cucumbers are ideal but harder to find outside Asia.
- **Fish Sauce:** Use quality fish sauce (brands like Red Boat, Three Crabs, or Squid brand). Fish sauce is essential for authentic flavor—soy sauce is not an adequate substitute, though vegetarians can use soy sauce plus a pinch of sea vegetable for umami.
- **Palm Sugar:** Traditional but not essential. Light brown sugar works well. Avoid using only white sugar as it lacks depth.
- **Chilies:** Thai bird's eye chilies are very hot. Adjust quantity based on heat tolerance, or omit entirely for a mild version.

Equipment

- Sharp knife
- Cutting board
- Mixing bowl (medium to large)
- Small bowl or jar for dressing
- Whisk or fork
- Serving platter or bowl

Preparation Method

Step 1: Prepare the Cucumbers (10 minutes before serving)

Wash the cucumbers thoroughly. The preparation method affects the final texture significantly.

Option 1 - Sliced (Most Common): Cut cucumbers into thin rounds, about 2-3mm (⅛ inch) thick. You can cut them straight or at a slight diagonal for a more elegant presentation.

Option 2 - Ribbons: Use a vegetable peeler to create long ribbons by peeling strips lengthwise along the cucumber. This creates a more delicate, elegant presentation.

Option 3 - Smashed (Traditional Style): Place whole cucumbers on a cutting board. Using the flat side of a knife or a mallet, gently smash them to create cracks and irregular pieces. Then cut into bite-sized chunks. This method creates more surface area for the dressing to penetrate and gives a rustic, authentic appearance.

Option 4 - Half-Moons: Cut cucumbers in half lengthwise, then slice into half-moon shapes.

Place prepared cucumbers in a colander and lightly salt them (about ½ teaspoon). Toss to distribute salt and let sit for 10-15 minutes. This draws out excess moisture, preventing a watery salad. Rinse briefly and pat dry with paper towels or a clean kitchen cloth.



Timing is Important: Don't dress the salad more than 10-15 minutes before serving. Cucumbers will release water when dressed, diluting the flavors and making the salad soggy. For best results, prepare all components separately and combine just before serving.

Step 2: Prepare the Aromatics

Red Onion/Shallots: Slice very thinly—paper-thin if possible. Shallots are more traditional and have a gentler flavor than red onion.

Optional: To reduce the harsh bite of raw onion, soak sliced onions in cold water for 10 minutes, then drain and pat dry. This removes some of the sulfuric compounds that cause sharpness.

Chilies: If using, slice Thai chilies thinly. For less heat, remove seeds and membranes. Adjust quantity based on your heat tolerance:

- Mild: 1 Thai chili or ½ jalapeño, seeds removed
- Medium: 2 Thai chilies or 1 jalapeño
- Hot: 3-4 Thai chilies with seeds

Herbs: Roughly chop cilantro and mint. For cilantro, use both leaves and tender stems—stems have concentrated flavor. Mint is optional but adds aromatic complexity.

Garlic: Mince finely or use a garlic press. One clove is sufficient; more can overpower the salad.

Step 3: Make the Dressing

In a small bowl or jar, combine:

- Lime juice
- Rice vinegar
- Fish sauce
- Sugar
- Minced garlic

- Salt

Whisk vigorously or shake in a sealed jar until sugar completely dissolves. This may take 30-60 seconds of whisking. The dressing should taste intensely flavored—quite salty, sour, and sweet. It will be diluted by the vegetables.

Taste and Adjust:

- Too sour? Add more sugar
- Too sweet? Add more lime juice or fish sauce
- Not salty enough? Add more fish sauce
- Too salty? Add more lime juice and sugar

The goal is balanced flavor with all elements present but none dominating. Traditional Thai cooks adjust by taste rather than strict measurements.[10)]



The Four Flavors: Thai cuisine emphasizes balancing four fundamental flavors:

- **Sweet** (sugar)
- **Sour** (lime juice, vinegar)
- **Salty** (fish sauce)
- **Spicy** (chilies)

Some add a fifth: **umami** (also from fish sauce). The interplay of these flavors creates complexity and satisfaction.

Step 4: Prepare Garnishes

Peanuts: Roughly chop roasted, unsalted peanuts. You want pieces, not a fine powder. Peanuts add crunch, richness, and protein. They're traditional in many Thai salads and echo the peanuts in massaman curry.

If starting with raw peanuts, toast them in a dry skillet over medium heat for 5-7 minutes, stirring frequently, until fragrant and lightly golden. Let cool before chopping.

Sesame Seeds (Optional): Toast sesame seeds in a dry skillet over medium heat for 2-3 minutes, stirring constantly, until fragrant and lightly golden. This step is optional but adds nutty flavor and visual appeal.

Step 5: Assemble the Salad (Just Before Serving)

This is the crucial step—timing matters!

In a large mixing bowl, combine:

- Prepared cucumbers (drained and dried)

- Sliced red onion or shallots
- Sliced chilies (if using)
- Most of the cilantro and mint (reserve some for garnish)

Pour the dressing over the vegetables. Using your hands or salad tongs, toss gently but thoroughly to coat everything evenly. Toss for about 30 seconds to ensure even distribution.

Transfer to a serving platter or bowl.

Garnish with:

- Chopped peanuts
- Toasted sesame seeds (if using)
- Reserved cilantro and mint leaves

Serve immediately.

Step 6: Serve

Thai cucumber salad is served at room temperature, never cold from the refrigerator (which would mute flavors).

Traditional Serving Context: In Thailand, this salad would be placed in the center of the table alongside:

- Massaman curry (in a bowl)
- Jasmine rice (in individual bowls or on plates)
- Perhaps another dish (stir-fry or grilled item)
- Small bowls of condiments (extra chilies in fish sauce, chili flakes, etc.)

Diners serve themselves a portion of rice, then add curry and salad as desired, mixing and matching bites for balanced flavor and texture.

Serving Suggestions

Perfect Pairings:

With Massaman Curry: The rich, nutty massaman curry with its tender beef or chicken, soft potatoes, and peanut-coconut sauce is perfectly balanced by this salad's acidity and crunch. The cooling cucumbers temper the curry's warm spices, while the salad's lime juice cuts through coconut cream richness.

With Other Thai Curries:

- **Green Curry (Gaeng Keow Wan):** The salad's sweetness balances green curry's fierce heat
- **Red Curry (Gaeng Phed):** Refreshing contrast to red curry's richness and spice
- **Panang Curry:** Similar richness to massaman but spicier; salad provides relief

With Thai Grilled Dishes:

- **Gai Yang** (grilled chicken)
- **Moo Ping** (grilled pork skewers)
- **Pla Pao** (grilled fish)

With Thai Fried Rice or Noodles:

- **Khao Pad** (Thai fried rice)
- **Pad Thai**
- **Pad See Ew** (stir-fried wide noodles)

Beyond Thai Cuisine: This versatile salad also complements:

- Grilled meats and fish from any cuisine
- Burgers and sandwiches (as a refreshing side)
- Rich pasta dishes
- As part of a mezze or tapas spread[11)]

Beverage Pairings:

- **Thai Iced Tea:** Sweet tea balances spicy food
- **Singha or Chang Beer:** Light Thai lagers
- **Riesling:** Off-dry white wine complements Thai flavors
- **Sparkling Water with Lime:** Refreshing and palate-cleansing
- **Lemongrass Tea:** Aromatic and cooling



Leftover Strategy: If you anticipate leftovers, keep cucumbers and dressing separate. Store cucumbers in an airtight container and dressing in a jar, both refrigerated. Combine portions as needed. Dressed salad doesn't keep well—cucumbers release water and become soggy within hours. Undressed cucumbers keep 2 days; dressing keeps 5-7 days.

Variations and Adaptations

Traditional Variations

Yam Taeng Kwa (More Elaborate Version):

- Adds cherry tomatoes, halved
- Includes boiled shrimp or grilled chicken for protein
- May include glass noodles (wun sen) for substance
- Often has more chilies and shallots

Southern Thai Style:

- Uses kaffir lime juice instead of regular lime
- Includes more shallots and chilies
- May add dried shrimp for extra umami

- Sometimes includes sliced lemongrass

Street Food Version:

- Simpler preparation, often just cucumbers and dressing
- Served in small plastic bags or cups
- More casual presentation but authentic flavor

Contemporary Adaptations

Vegetarian/Vegan: Replace fish sauce with:

- Soy sauce plus lime juice and a pinch of dulse or kelp powder
- Vegan fish sauce (available at Asian markets)
- Combination of soy sauce, miso, and mushroom powder

Add Protein:

- Grilled shrimp
- Shredded rotisserie chicken
- Crispy tofu cubes
- Hard-boiled eggs, quartered

Add Vegetables:

- Shredded carrots for color and sweetness
- Cherry tomatoes for acidity and juiciness
- Thinly sliced bell peppers for crunch
- Radishes for peppery bite
- Bean sprouts for texture

Grain or Noodle Salad:

- Add cooked glass noodles (cellophane noodles)
- Include cold rice noodles
- Mix with quinoa or rice for a more substantial dish

Fusion Variations:

- Add diced avocado for creaminess
- Include edamame for protein
- Use basil instead of cilantro
- Add sliced strawberries for sweet-savory contrast (surprisingly good!)

Heat Level Adjustments

Mild (Family-Friendly):

- Omit chilies entirely
- Reduce fish sauce slightly
- Increase sugar for kid-friendly sweetness

- Serve with lime wedges so adults can add acidity

Medium:

- 1-2 Thai chilies, seeds removed
- Or 1 jalapeño, seeds removed
- Balanced sweet-sour-salty

Hot:

- 3-4 Thai chilies with seeds
- Add a pinch of cayenne to dressing
- Serve with extra sliced chilies on the side

Extra Hot (Thai Restaurant Style):

- 5+ Thai chilies
- Include some Thai chili flakes in dressing
- Add bird's eye chilies to garnish

Tips for Success

Choose the Right Cucumbers:

- English/Persian/Japanese cucumbers are ideal—fewer seeds, less watery
- If using regular cucumbers, peel and seed them
- Avoid cucumbers that are soft, yellowing, or have large seeds
- Smaller, younger cucumbers are sweeter and crunchier

Don't Skip the Salting Step:

- Salting cucumbers draws out excess moisture
- This prevents the salad from becoming watery
- It also seasons the cucumbers from the inside
- Even 10 minutes makes a significant difference

Balance is Everything:

- Taste your dressing and adjust before adding to salad
- The dressing should be intense—it gets diluted by vegetables
- If the final salad tastes off, you can add more of any element
- Trust your palate more than exact measurements

Texture Matters:

- Slice vegetables uniformly for consistent texture
- Very thin slices absorb dressing better
- Smashing cucumbers creates more surface area for flavor absorption
- Mixing cutting styles (sliced cucumbers, torn herbs) creates textural interest

Timing is Critical:

- Prep everything in advance but dress at the last minute
- 10-15 minutes is maximum for dressed salad before serving
- Cucumbers continue releasing water after dressing
- If serving at a party, add dressing in batches as needed

Presentation Counts:

- Thai food is meant to be visually appealing
- Arrange salad attractively on a platter, not just dumped in a bowl
- Garnish generously—peanuts, herbs, sesame seeds add visual interest
- Use a white or neutral-colored serving dish to showcase the salad

Make It Your Own:

- Once you understand the basic sweet-sour-salty-spicy balance, adjust to taste
- Some people prefer sweeter, some prefer more sour
- Regional Thai styles vary considerably
- There's no single “authentic” version—even in Thailand, recipes vary

Nutritional Information

Approximate per serving (based on 6 servings):

- **Calories:** 80-100
- **Protein:** 2-3g (mostly from peanuts)
- **Carbohydrates:** 12-15g
- **Fat:** 3-4g (from peanuts)
- **Fiber:** 2g
- **Sodium:** 400-600mg (mostly from fish sauce)

Nutritional Benefits:

- **Cucumbers:** Hydrating, low calorie, vitamin K, antioxidants
- **Lime Juice:** Vitamin C, aids digestion
- **Herbs:** Antioxidants, digestive benefits
- **Peanuts:** Protein, healthy fats, vitamin E
- **Chilies:** Capsaicin, metabolism boost, vitamin C

Dietary Considerations:

- Naturally gluten-free (check fish sauce label)
- Low calorie and low fat
- Can be made vegetarian/vegan with fish sauce substitute
- Nut-free version: omit peanuts, use sunflower or pumpkin seeds
- Low-carb and keto-friendly (reduce or omit sugar)

Cultural Etiquette and Dining Notes

Table Manners:

- In Thailand, use a spoon and fork (spoon in right hand, fork in left to push food onto spoon)
- Chopsticks are used only for noodle soups
- Take small portions of salad to eat with rice and curry, rather than eating salad alone
- Replenish as needed—it's perfectly acceptable to take multiple small servings

Sharing Culture:

- All dishes are communal and shared
- Never hoard one dish or take the last portion without offering it to others
- It's polite to serve elders or honored guests first
- Conversation flows freely during meals—Thai dining is social

Customization:

- It's acceptable to adjust dishes to your taste
- Condiment trays (chilies in fish sauce, sugar, chili flakes, lime) are standard
- Make your food as spicy or mild as you prefer
- Don't feel obligated to eat food that's too spicy for you

“Aroi” Culture:

- **Aroi** (อร่อย) means “delicious” in Thai
- Complimenting food is important and appreciated
- It's polite to express enjoyment of the meal
- Leaving a small amount of food on your plate indicates you're satisfied (finishing everything might suggest you weren't given enough)

Troubleshooting

Problem: Salad is too watery

- **Cause:** Cucumbers weren't salted and drained, or salad was dressed too early
- **Solution:** Next time, salt cucumbers for at least 10 minutes. If already watery, drain liquid and add fresh dressing

Problem: Salad is too salty

- **Cause:** Too much fish sauce or salt
- **Solution:** Add more lime juice, sugar, and fresh cucumbers to dilute. Add more herbs to balance

Problem: Salad is too sour

- **Cause:** Too much lime or vinegar

- **Solution:** Add more sugar. Can also add more cucumbers or a small amount of water to dilute

Problem: Salad is too sweet

- **Cause:** Too much sugar
- **Solution:** Add more lime juice and fish sauce. Can't really “remove” sweetness, only balance it

Problem: Salad lacks flavor

- **Cause:** Dressing too dilute, cucumbers not seasoned enough
- **Solution:** Make additional concentrated dressing and toss again. Ensure cucumbers were properly salted

Problem: Salad is too spicy

- **Cause:** Too many chilies
- **Solution:** Add more cucumbers (dilutes heat), more sugar (balances heat), serve with rice (absorbs heat). Remove visible chili pieces if possible

Problem: Onions are too sharp/pungent

- **Cause:** Raw onions have strong sulfur compounds
- **Solution:** Soak sliced onions in cold water for 10-15 minutes before using. Use shallots instead of red onion for milder flavor

Conclusion

Thai cucumber salad embodies the essential principles of Thai cuisine: balance, freshness, and the interplay of contrasting flavors and textures. This simple yet sophisticated dish transforms humble cucumbers into a refreshing accompaniment that elevates any Thai meal, particularly rich curries like massaman.

The beauty of this salad lies in its versatility and adaptability. While rooted in Thai culinary tradition, it welcomes personalization and can complement cuisines beyond Thailand. Whether served alongside an elaborate home-cooked massaman curry or as a quick side dish for grilled chicken, this salad delivers satisfaction through its perfect balance of sweet, sour, salty, and fresh flavors.

As you become comfortable with the basic recipe, experiment with proportions to suit your palate. Thai cooking is as much about intuition and personal taste as it is about following recipes. The goal is harmony—a salad that refreshes, balances, and enhances the meal while standing delicious on its own.

Chim chim! (Taste! Taste!) and **Aroi mak mak!** (Very delicious!)

External Links

Recipes and Cooking Resources:

- Feasting at Home - Thai Cucumber Salad

- Hot Thai Kitchen - Cucumber Salad
- Serious Eats - Thai Cucumber Salad
- RecipeTin Eats - Thai Cucumber Salad

Thai Cuisine and Culture:

- Tourism Authority of Thailand - Thai Cuisine
- Temple of Thai - Ingredients and Recipes
- Thai Food Master - Authentic Recipes

Ingredients and Shopping:

- ImportFood - Thai Ingredients
- Temple of Thai - Online Store

Further Reading

- Thompson, David. *Thai Food*. Ten Speed Press, 2002.
- McDang, M.L. Sirichalerm Svasti and Thompson, David. *The Principles of Thai Cookery*. Pavilion Books, 2002.
- Bhumichitr, Vatcharin. *The Taste of Thailand*. Pavilion Books, 1988.
- Hutton, Wendy. *The Food of Thailand*. Periplus Editions, 2000.
- Oseland, James. *Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Malaysia, and Singapore*. W.W. Norton, 2006.
- Punyaratabandhu, Leela. *Simple Thai Food*. Ten Speed Press, 2014.
- Fountaine, Sylvia. “Thai Cucumber Salad”. *Feasting at Home*, 2019. https://www.feastingathome.com/thai-cucumber-salad/

Recipe Index Card

Quick Reference:

- **Prep Time:** 15 minutes (plus 10 minutes salting)
- **Cook Time:** None (0 minutes)
- **Total Time:** 25 minutes
- **Servings:** 4-6
- **Difficulty:** Easy
- **Cuisine:** Thai
- **Diet:** Gluten-free (check fish sauce), can be vegetarian/vegan
- **Make-Ahead:** Prepare components separately up to 1 day ahead; combine just before serving
- **Storage:** Best fresh; components store separately 2-5 days refrigerated
- **Pairs With:** Thai curries (especially massaman), grilled meats, rice dishes

---

Aroi mak! (Very delicious!)

1)

McDang, M.L. Sirichalerm Svasti and Thompson, David. *The Principles of Thai Cookery*. Pavilion Books, 2002.
2)

Thompson, David. *Thai Food*. Ten Speed Press, 2002.
3) , 6) , 10)

Bhumichitr, Vatcharin. *The Taste of Thailand*. Pavilion Books, 1988.
4)

Juntima, Cheowtirakul. *Thai Herbal Medicine*. Findlay Press, 1993.
5)

Oseland, James. *Cradle of Flavor*. W.W. Norton, 2006.
7)

Hutton, Wendy. *The Food of Thailand*. Periplus Editions, 2000.
8)

CNN Travel. “World's 50 Best Foods”. 2011.
9)

Fountaine, Sylvia. “Thai Cucumber Salad”. *Feasting at Home*, 2019. https://www.feastingathome.com/thai-cucumber-salad/
11)

Fountaine, Sylvia. “Thai Cucumber Salad”. *Feasting at Home*, 2019.

From:
https://www.parisyank.com/ - **Paris Yank**

Permanent link:
https://www.parisyank.com/doku.php?id=paris_yank:eat:preparein:recipes:asian_cucumber_salad&rev=1770376971

Last update: **2026/02/06 11:22**