

## Recipe – Cucumber Salsa

### Ingredients:

- 3 cucumbers, peeled or unpeeled as you prefer\*, diced
- ¼ cup minced red onion
- ½ bunch cilantro, chopped
- 6 drops stevia
- 3 tsp toasted sesame oil
- 3 TBS lime juice
- 2 TBS grated ginger
- Optional: 2 TBS minced jalapeno (we used home-pickled)

### Directions:

Combine the cucumbers, onion, (and jalapeno) and cilantro in a bowl.

Whisk together the stevia, sesame oil, lime juice and grated ginger and dress the salsa.

\* To decide if you should peel the cucumber, taste a bit. If it's bitter, peel it. If it's waxed, peel it. Ideally you'll have fresh, organic cukes that don't need peeling unless for digestive reasons you want to do so.