

SWEET-SPICY CUCUMBERS OVER TOMATO

2 cups thinly sliced pickling cucumber (about 2 cucumbers)
1 cup thinly sliced Vidalia or other sweet onion
1/2 cup cider vinegar
1/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon mustard seeds
4 garlic cloves, minced
2 whole dried red chiles
16 (1/4-inch-thick) slices tomato
1/8 teaspoon salt
1/8 teaspoon freshly ground black pepper

Arrange half of cucumber in a 9-inch pie plate. Top with half of onion. Repeat procedure with remaining cucumber and onion.

Combine vinegar and next 5 ingredients (vinegar through chiles) in a small saucepan. Bring to a boil; cook 1 minute or until sugar dissolves, stirring occasionally. Pour hot vinegar mixture over cucumber mixture. Cover and marinate in refrigerator 1 to 4 days.

Arrange tomato slices on a platter; sprinkle evenly with 1/8 teaspoon salt and black pepper. Remove cucumber mixture from marinade with a slotted spoon; arrange over tomato slices.

Yield: 8 servings

Source: Cooking Light