Thai Sausage Salad

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Ingredients

5-6 Chinese sausages

2 cucumbers

1 cup bean sprouts

4 green onions

1 fresh hot red chili pepper (optional)

fresh flat leaf parsley or cilantro for garnish

Dressing:

1/2 cup lime juice

3 teaspoon granulated sugar

2 tablespoons fish sauce

1 teaspoon soy sauce

Instructions

Combine the dressing ingredients in a small bowl and set aside.

Peel and slice the cucumbers thinly and place in a large bowl. Add the bean sprouts.

Thinly slice the sausage diagonally and saute for about 5 minutes over medium heat till egdes are light brown. Let cool and add to the bowl with the cucumbers. Add the dressing and green onions and toss.

Serve with steamed jasmine rice and garnish with the parsley or cilantro, and the red chile if a spicy version is desired.

Serves 2 as a main course salad