

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Cucumber & Pineapple Achar

A wonderful accompaniment to zesty fish or chicken curries. This condiment is a bit like a sweet chutney...

- 1 small cucumber, peeled, seeded, diced*
- ¼ pineapple, peeled and diced*
- 1 red chile, thinly sliced*
- 2 Tbsp lime juice*
- 1 Tbsp sugar*
- ¼ tsp salt*

Combine all ingredients in a small salad bowl. Let stand in the refrigerator for a couple of hours before serving.

Place generous servings of this condiment next to any hot fish or chicken curry you're serving your guests. They won't notice the chile in it, believe me!

Yield: About two cups

Preparation time: 15 minutes

