Product Application Sheet

AJAR SALAD

Fleischmann's Rice Vinegar is the result of the alcoholic and subsequent acetous fermentation of saccharified rice. This clear, light, golden color vinegar has unique characteristics of fine flavor and aroma. Fleischmann's Rice Vinegar is well suited for Asian dishes, salads, and sauces.

Ingredients	Percentage
Medium Cucumber	62.0%
Fleischmann's Rice Vinegar- 50 grain	15.0%
Shallots (thinly sliced)	10.0%
Cilantro leaves (chopped)	5.0%
Sugar	3.0%
Fresh Thai Chili (red / green)	2.0%
Salt	2.0%
Black Pepper	1.0%
Total	100.0%

Procedure:

1. In a medium bowl, stir vinegar, sugar, salt, and pepper until sugar and salt are dissolved.
2. Cut cucumber in quarter lengthwise. Remove seeds. Cut quarters crosswise into 1/8" thick slices.
3. Add cucumber, shallots, cilantro, and Thai chili to vinegar dressing; toss until combined.
4. Cover and marinade in the refrigerator for at least 3 hours. Occasionally stir before serving.

Note: *Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/ warranties.*

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