



Mexican-style cucumbers



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Introduction

Mexican-style pickled cucumbers are a delightful accompaniment that adds a refreshing zesty flavor to any meal. This recipe combines the crispness of cucumbers with a tangy marinade perfect for enhancing your favorite dishes or enjoying as a snack. Not only are they delicious, but they're also easy to prepare, making them a great addition to your culinary repertoire.

Detailed Ingredients with measures

- Cucumbers – 500 g, sliced into thin rounds
- Vinegar – 250 ml
- Water – 250 ml
- Salt – 1 tablespoon
- Sugar – 2 tablespoons
- Garlic – 2 cloves, crushed
- Dried chili – 1 (optional, for heat)
- Black peppercorns – 5
- Bay leaf – 1
- Fresh herbs (such as dill or cilantro) – a small handful, roughly chopped
- **Olive oil – 2 tablespoons**
- **Maple syrup – 1 tablespoon**
- **Lime juice – 2 tablespoons (freshly squeezed)**
- **Red onion – 1 small, finely chopped**

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: 4 servings

Enjoy these delicious Mexican-style pickled cucumbers as a refreshing side dish that complements a variety of meals. Their vibrant flavors will surely enhance your dining experience!



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Detailed Directions and Instructions

- **Step 1: Prepare the Cucumbers**

- Slice the cucumbers into thin rounds and place them in a large bowl.

- **Step 2: Salt the Cucumbers**

- Sprinkle 1 tablespoon of salt over the cucumber slices. Let them sit for 30 minutes to draw out excess moisture. Afterward, drain the liquid.

- **Step 3: Make the Marinade**

- In a separate bowl, whisk together the vinegar, water, olive oil, maple syrup, and lime juice until well combined.

- **Step 4: Add Aromatics and Seasonings**

- To the marinade, add the crushed garlic, chopped red onion, chopped chili (if using), black peppercorns, bay leaf, and fresh herbs. Stir to mix.

- **Step 5: Combine Everything**

- Add the drained cucumber slices to the marinade and gently toss until evenly coated.

- **Step 6: Marinate**

- Cover the bowl with plastic wrap or a lid and refrigerate for at least 1 hour to allow flavors to develop. For deeper flavor, marinate for up to 4 hours.

- **Step 7: Serve**

- Serve chilled as a zesty, refreshing side dish or appetizer.

See also Peanut Butter Banana Toast

Notes

Note 1: Variations

You can adjust the level of spiciness by adding more or fewer chili

peppers according to your taste preference.

Note 2: Storage

The marinated cucumbers can be stored in an airtight container in the refrigerator for up to 3 days.

Note 3: Serving Suggestions

These cucumbers pair well with grilled meats or can be served with tortilla chips as a zesty dip.



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Cook techniques

Pickling

Pickling is a technique that involves immersing vegetables in a vinegar-based solution, which preserves their freshness and enhances their flavor. This method can be adapted with various spices to create unique taste profiles.

Slicing

Slicing is essential for achieving uniform pieces that allow for even pickling. Use a sharp knife or a mandoline to ensure clean cuts, which promote better absorption of the pickling liquid.

Marinating

Marinating involves letting the vegetables sit in the pickling solution for a period of time. This process is crucial as it allows the flavors to penetrate the cucumbers and soften their texture.

Stirring

Gently stirring the mixture ensures that all ingredients are well-distributed, which aids in the even flavoring of the pickles. This step can be repeated during the marinating process.

Refrigeration

Refrigeration is necessary for the pickling process to occur. Storing cucumbers in the fridge helps to maintain their crispness while allowing them to absorb the pickling flavors over time.

FAQ

How long will the pickled cucumbers last?

Pickled cucumbers can last for several weeks in the refrigerator, typically up to 1-2 months if stored properly.

Can I use other vegetables for pickling?

Yes, many vegetables can be pickled, including carrots, onions, and bell peppers. Adjust the pickling time based on the vegetable's density.

See also [Mom's Best Pumpkin Cheesecake](#)

What type of vinegar should I use?

You can use various types of vinegar for pickling, including white vinegar, apple cider vinegar, or rice vinegar, depending on the flavor you desire.

Do I need to sterilize jars for pickling?

For refrigerator pickles, sterilizing jars is not typically necessary. However, for long-term storage, it is recommended to use sterilized jars to prevent spoilage.

Can I adjust the spice levels in the recipe?

Absolutely! You can modify the amount and types of spices used in the pickling solution to suit your taste preferences.



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Conclusion

The Mexican-style cucumbers are a refreshing and zesty dish that adds a vibrant twist to your meals. Their combination of crisp cucumbers with spicy and tangy flavors makes them a perfect side dish or snack. This recipe showcases how simple ingredients can come together to create something truly delightful, making it a staple for summer gatherings or any occasion where you want to impress your guests with an exciting appetizer.

More recipes suggestions and combination

Cucumber Salsa

Combine diced cucumbers with tomatoes, onions, cilantro, lime juice, and jalapeños for a fresh and tasty salsa that pairs well with tacos or grilled meats.

Avocado and Cucumber Salad

Mix cool cucumbers with creamy avocados, a sprinkle of feta cheese, and a drizzle of olive oil and lemon juice for a refreshing salad perfect for warm days.

Cucumber Pickles

Prepare quick pickles by soaking slices of cucumber in vinegar, sugar, and spices. These crunchy treats complement sandwiches and burgers.

Spicy Cucumber Noodles

Use a spiralizer to make cucumber noodles, toss them with a spicy peanut sauce, and add vegetables like bell peppers and carrots for a

light, healthy meal.

See also No-Bake Oreo Cheesecake

Watermelon and Cucumber Salad

Mix cubed watermelon and cucumber with mint leaves and a squeeze of lime for a hydrating and sweet summer salad.

Cucumber and Mint Yogurt Dip

Blend chopped cucumbers with yogurt, mint, garlic, and a pinch of salt for a refreshing dip that goes well with pita chips or fresh veggies.



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