



# 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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