

Ingredients

| Quantity: | Measure: | Ingredients: | Description: |
|-----------|---------------|-----------------------|----------------|
| 1 | Medium | Cucumber (Kakhdi) | Peeled, |
| 1 | Small | Onion | Peeled and ch |
| 6 | Flakes/Cloves | Garlic (Lason, Losun) | Peeled, and fg |
| 200 | Grams | Cheese | creamy, soft |
| 2 | Tablespoon | Mayonnaise | for mixture |
| A few | drops | Tabasco Sauce | for taste |
| | As Required | Salt | To taste |

Method

Make a salt water solution with one cup of sea salt, and boil it. When cooled, strain the water through a thin muslin cloth, and add the peeled and chopped cucumbers, chopped garlic and onion to this water, and keep for four hours. At the end, drain all the water and mix these to the cream cheese with just enough salt water to make good spreading consistency. Stir in mayonnaise, add salt and put a few drops of Tabasco Sauce to taste. Use this as a Sandwich spread, between two bread slices.