

## Sandwich Spread with Cucumber and Garlic

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### 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.