

Crazy Cucumber (Cups) - *Pepinos locos (vasitos)*



Ingredients (for 3-4 pieces)

1 large field cucumber, or an extra-large English cucumber
½ cup peanuts, such as Japanese style,
or any other roasted peanuts

1 lime

¼ cup *chamoy* sauce; homemade, or store bought
Red hot sauce; such as Valentina™, Cholula™, Red Hot™, etc.

Seasoned *chile* powder; commercial such as Tajín™, Miguelito™, **or** a mixture of equal parts:

Dry red *chile* powder (cayenne, *piquín*, etc.)

Salt

Citric acid

Wash cucumber, cut into sections, approximately 3 inches (7.5 cm) long, removing both ends. Peel each section, either completely, or leaving a few stripes of skin on, for contrast. Using a paring knife, cut around the edge between the outer flesh and the seeds of one section, removing most of the centre, but leaving one end intact, to form a cup; repeat with the rest of the sections, and reserve prepared cups (photo below, left). In a small bowl, pour some seasoned *chile* powder, and in a second small bowl, mix *chamoy* with the juice of half a lime, and hot sauce, to taste. Take one cucumber cup; dip the rim side in the sauce and lime mixture, then in the seasoned *chile* powder, tilting and turning to coat all around the rim (photos below, second and third). Repeat with all the cups. Partially fill each cup with a few peanuts, then top with sauce, and continue layering until all cups are filled, finishing with extra sauce, that may overflow and drip down the outside of the cups (photo below, right):



Serve with the rest of the lime on the side, as shown at the top.