

Pickled Cucumber Salad

This cucumber salad gets its name from the apple cider vinegar. It lends a sweet and sour tang to this dish that reminds me of fresh pickles. Cucumber salad also makes a great topping for your turkey burger or salmon cakes in place of pickle relish.

Serves 2-4

Ingredients

- 1 large English cucumber or 4 small Persian cucumbers, peeled, thinly sliced
- 1 teaspoon of fine sea salt, plus more to taste
- 1 small shallot, minced
- 1 tablespoon apple cider or rice wine vinegar
- 2 tablespoons olive or canola oil
- 2 tablespoons thinly sliced fresh mint or basil
- 1/4 teaspoon freshly ground black pepper

Directions

Spread cucumbers out in a colander, sprinkle with salt and rest for 20-25 minutes. Squeeze cucumbers gently to remove any excess water and place on paper towel.

In a large bowl, toss cucumbers with shallot, vinegar, olive oil and mint or basil. Season with additional salt if needed.

Make It A Meal

Herbed Fish or Gazpacho with Shrimp

Wine Pairing

Sauvignon Blanc or Riesling