



Cucumber Salad



Ingredients:

2 seedless cucumbers (1 1/2 to 1 3/4 lbs total)
1/4 cup unfiltered balsamic vinegar
2 tsp stone ground or brown mustard
Bibb or Boston lettuce leaves
2 tbs unfiltered extra virgin olive oil

Directions:

Cut cucumbers into thin rounds. Toss with 2 tsp salt in colander, and drain 30 minutes. This helps prevent their moisture from diluting the flavors of the finished dish. Squeeze excess liquid from cucumbers. Whisk together unfiltered balsamic vinegar, mustard in a large bowl, then stir in cucumbers. To marinate, chill at least 2 hours. Drain cucumbers, reserving marinade, and mound on lettuce. Whisk olive oil into reserve marinade and drizzle over salad.



Vinaigrette



Oil and vinegar to tap, taste and treasure

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