

Basil Mint Cucumbers

From – *The Cleaner Plate Club*

½ cup white wine vinegar
2 Tbsp sugar
1 cucumber – peeled, seeded and sliced into ½” by 3” strips
1 Tbsp chopped fresh mint
1 Tbsp chopped fresh basil
¼ tsp crushed red pepper flakes (optional)

- Combine the vinegar and sugar in a bowl and stir until sugar is dissolved.
- Toss the cucumbers in the dressing.
- Sprinkle with mint, basil and red pepper flakes, if desired.
- Cover and refrigerate for at least 2 hours, until well chilled.



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