

Cucumbers Vinaigrette

From – *Moosewood Restaurant Low-Fat Favorites*

2 medium cucumbers, peeled (see note).

¼ cup cider vinegar

2 tbs sugar

½ tsp salt

½ tsp ground dried mustard

ground black pepper to taste

- Slice the cucumbers crosswise into 1/8” to ¼ “ rounds.
- Combine the vinegar, sugar, salt and mustard in a serving bowl.
- Toss the sliced cucumbers and add pepper to taste.
- Serve immediately or refrigerate until ready to use.

Note: Always completely peel waxed cucumbers. If they are not waxed, peel them or not as you like. With unwaxed cucumbers, we often make a striped pattern by alternately peeling a 1/2” wide strip lengthwise, then leaving a strip of the skin intact. With this method, the cucumber slices have some decorative dark green accents and a little bit of extra crunchiness.



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