

Cucumber Salad with Buttermilk Dressing and Pickled Onion

● Total 45 min; Serves 4 to 6

PICKLED ONION

- 1 cup red wine vinegar
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ tsp. sea salt
- 1 red onion, thinly sliced

DRESSING

- $\frac{1}{2}$ cup crème fraîche
- $\frac{1}{4}$ cup buttermilk
- $\frac{1}{4}$ cup mayonnaise

- 2 Tbsp. fresh lemon juice

- 1 Tbsp. minced tarragon

- 1 Tbsp. minced chives

- 1 Tbsp. minced parsley

- 1 garlic clove, finely grated

- Sea salt and black pepper

SALAD

- 3 Persian cucumbers, thinly sliced lengthwise

- 3 Kirby cucumbers, cut into thin wedges

- 2 Tbsp. red wine vinegar

- 2 Tbsp. extra-virgin olive oil, plus more for drizzling

- Sea salt and black pepper

- Sunflower sprouts, and tarragon leaves, for garnish

1. Make the pickled onion in a small saucepan, bring the vinegar, sugar, water and salt just to a boil, stirring to dissolve the sugar. Remove from the heat; add the onion, let cool, then refrigerate until chilled.

2. Make the dressing in a small bowl, whisk all of the ingredients together and season with salt and pepper.

3. Make the salad in a medium bowl, toss all of the cucumbers with the vinegar and the

- 2 tablespoons of olive oil. Season with salt and pepper and let stand for 5 minutes.

4. Spoon the dressing into shallow bowls and top with the cucumber salad. Drain the onion and scatter over the salad. Garnish with sunflower sprouts and seeds, tarragon and a drizzle of olive oil. Serve.

Bowl by Materia
Lumino from
Dara Artisans.

"Michael grew up in Dallas, and I grew up in New England," says Grae Nonas, "but he and I share cucumber salad as a childhood touchstone."

