

Bowl by Materia  
Lumina from  
Dara Artisans.

## Cucumber Salad with Buttermilk Dressing and Pickled Onion

🕒 Total 45 min; Serves 4 to 6

### PICKLED ONION

- 1 cup red wine vinegar
- ¼ cup sugar
- ¼ cup water
- ¼ tsp. sea salt
- 1 red onion, thinly sliced

### DRESSING

- ½ cup crème fraîche
- ¼ cup buttermilk
- ¼ 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, roasted sunflower seeds 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.

*"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."*