

Cucumber Salad with Mint from *The New Book of Middle Eastern Food* by Claudia Roden

1 cucumber, sliced very thinly

Sea Salt

3 tablespoons extra-virgin olive oil

2 tablespoons lemon juice or

1 tablespoon wine vinegar

The fragrance of mint goes well with cucumber.

1 teaspoon orange blossom water,
or to taste

1 tablespoon crushed, dried
mint leaves

Sprinkle the cucumber generously with salt, rinse, and leave to drain in a colander for 1/2-1 hour. The salt will run away with the water, but if the cucumber is still too salty, rinse and drain before mixing with the rest of the ingredients.