

Cucumber Salad

Serves 1-2

Persian cucumbers are small, dark green and contain few seeds. For best results, use a mandoline or Japanese benriner to thinly slice the onion, cucumbers, fennel and radishes.

The dressing

1/2 small shallot, minced

2 tablespoons good quality red wine vinegar, such as Sparrow Lane or Clovis

2 generous teaspoons chopped fresh dill

1/4 cup + 2 tablespoons extra virgin olive oil, Arbequina preferred

-- Kosher salt, to taste

The salad

1/2 small red onion, thinly sliced

2 Persian cucumbers, thinly sliced

1/2 small fennel bulb, thinly sliced

2 small red radishes or 1/2 peeled medium-size watermelon radish, thinly sliced

6 pitted kalamata olives, cut in half

-- Kosher salt and black pepper, to taste

For the dressing: Soak the shallot in the vinegar for 5 minutes. Add the dill and whisk in the olive oil. Season with salt to taste. You will have about 1/2 cup.