

Cucumber and Tomato Salad with Buttermilk Dressing

GOURMET SEPTEMBER 2005

Yield Makes 12 servings

Ingredients

2 cups mayonnaise

1 1/2 cups well-shaken buttermilk

2 tablespoons white-wine vinegar

1/2 cup finely chopped fresh chives

4 large cucumbers, peeled, seeded and cut into 1-inch pieces

8 beefsteak tomatoes, cut into 1/2-inch wedges

2 heads iceberg lettuce, cored and cut into 2-inch chunks

Preparation

Whisk together mayonnaise, buttermilk, vinegar, and salt and pepper to taste until smooth, then whisk in chives.

Put cucumbers, tomatoes, and lettuce into bowls and serve with dressing.

Cooks' note:

Buttermilk dressing (without chives) can be made 1 day ahead and chilled, covered. Whisk in chives before serving.