

The Cucumber Salad

BY RUTH COUSINEAU GOURMET DECEMBER 2008

YieldMakes 8 servings

Ingredients

2 seedless cucumbers (1 1/2 to 1 3/4 pounds total)

1 tablespoon sugar

1/4 cup distilled white vinegar

2 teaspoons grainy mustard

Bibb or Boston lettuce leaves

2 tablespoons mild extra-virgin olive oil

Equipment: an adjustable-blade slicer

Preparation

Cut cucumbers into thin (1/16-inch) rounds with slicer. Toss with 2 teaspoons salt in a colander, then drain 30 minutes. Squeeze excess liquid from cucumbers.

Whisk together sugar, vinegar, and mustard in a large bowl, then stir in cucumbers. Marinate, chilled, at least 2 hours.

Drain cucumbers, reserving marinade, and mound on lettuce. Whisk oil into reserved marinade and drizzle over salad.

Cooks's note: Cucumbers can be marinated, chilled, up to 1 day.