Cucumbers Vinaigrette
From – Moosewood Restaurant Low-Fat Favorites

2 medium cucumbers, peeled (see note).
¼ cup cider vinegar
2 tbls sugar
½ tsp salt
½ tsp ground dried mustard
ground black pepper to taste

• Slice the cucumbers crosswise into 1/8” to ¼ “ rounds.
• Combine the vinegar, sugar, salt and mustard in a serving bowl.
• Toss the sliced cucumbers and add pepper to taste.
• Serve immediately or refrigerate until ready to use.

Note: Always completely peel waxed cucumbers. If they are not waxed, peel them or not as you like. With unwaxed cucumbers, we often make a striped pattern by alternately peeling a 1/2” wide strip lengthwise, then leaving a strip of the skin intact. With this method, the cucumber slices have some decorative dark green accents and a little bit of extra crunchiness.

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