



FARMSTAND CUCUMBER SALAD WITH CRÈME FRAICHE

SERVES 8

6 cups cucumbers, halved lengthwise, seeded and *

Into ¼-inch slices

1 teaspoon kosher salt

½ cup crème fraiche or sour cream

2 tablespoons shallots, minced*

¼ cup finely chopped mint *

1 tablespoon fresh lemon juice

½ teaspoon finely grated lemon zest

Freshly ground black pepper

In a colander set over a bowl, toss the cucumbers with the salt and let stand for 1 hour. Rinse the cucumbers and pat dry.

In a medium bowl, mix the crème fraîche with the shallots, mint, lemon juice and zest and a generous pinch of pepper. Add the cucumbers, toss to coat and refrigerate for 4 hours. Stir the salad just before serving.

From Food and Wine

*Items available at Chicago Downtown Farmstand

