

Pretty Petite Herbed Cucumber Salad

Ingredients:

1 lb small cucumbers, scrubbed clean
1/2 tablespoon kosher salt
1 garlic clove, minced
1 tablespoon chives
2 tablespoons fresh mint, chopped
2 tablespoons fresh dill, chopped
1 tablespoon fresh lemon thyme, chopped
1 cup rice vinegar
2 tablespoons honey
Greek yogurt and sprig of mint for garnish

Preparation:

Scrub the cucumbers to remove any tiny bumps. Take a fork and run down the length of the cucumbers to score them. Cut the cucumbers in half lengthwise, then slice paper thin.

To remove some of the moisture from the cucumbers, put them in a big bowl and sprinkle with the kosher salt. Let it sit for about an hour, stirring a few times to mix. Dump cucumbers into a colander or sieve and allow to drain thoroughly, patting with paper towels, then put in salad bowl.

Make the herbed dressing by whisking together the garlic, chives, mint, dill, lemon thyme, rice vinegar, and honey; adjust taste if necessary.

Pour the herbed dressing over the cucumbers in the salad bowl, cover and chill in refrigerator for several hours until flavors blend well.

Serve in salad bowls with a dollop of Greek yogurt on top if desired, with a small mint sprig.