

JUN



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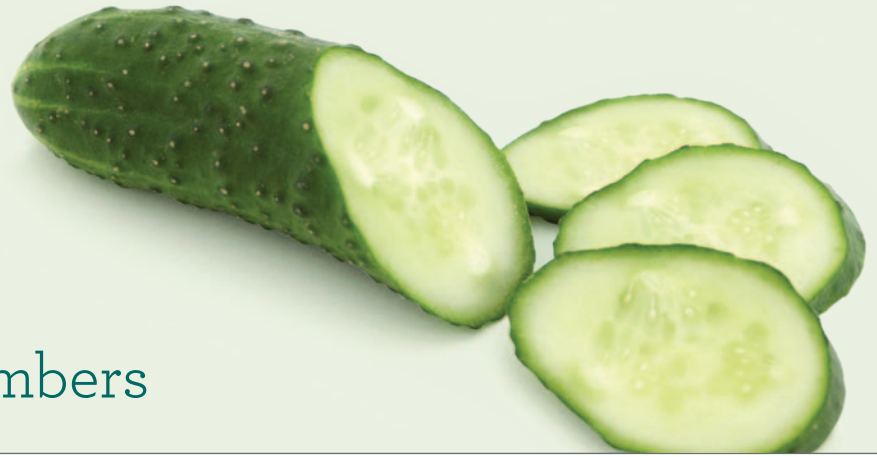
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## Simple Series :: Cucumbers

### ingredients

### directions

#### simple

- 2-3 cucumbers, peeled
- 1 cup plain thick Greek yogurt ★
- 2 tablespoons fresh lemon juice
- 5-6 scallions, thinly sliced
- kosher salt
- fresh black pepper

Halve cucumber lengthwise and remove seeds; slice into half moons. In a large bowl, combine yogurt, lemon juice and scallions. Season to taste with salt and pepper. Toss dressing with cucumber slices and serve.

#### ★ cooknote

If you cannot find thick Greek yogurt, you can thicken regular, plain yogurt by lining a strainer with a paper towel or cheesecloth and draining the yogurt for at least one hour, preferably overnight in the refrigerator.

Start with more than you will need for your recipe — the yogurt will lose volume as it drains. For example, use approximately  $\frac{1}{3}$  cup regular yogurt to yield  $\frac{1}{4}$  cup drained yogurt.

#### simpler

- 2-3 cucumbers, peeled
- 2 tablespoons sugar
- 3 tablespoons white vinegar
- 2 tablespoons olive oil
- kosher salt
- fresh black pepper

Halve cucumber lengthwise and remove seeds; slice into half moons. Whisk together sugar, vinegar and oil. ★ Season to taste with salt and pepper. Toss dressing with cucumber slices and serve.

#### ★ cooknote

You can also shake together the dressing ingredients in a glass jar with a tight-fitting lid.

#### simplest

- 2-3 cucumbers, peeled
- 1 cup sour cream

Halve cucumber lengthwise and remove seeds; slice into half moons. Toss with sour cream and serve.