

CUCUMBER SALAD

Makes 4 servings

INGREDIENTS

4 large cucumbers
2 teaspoons salt
Black pepper, to taste
2 cloves garlic, finely minced
2 tablespoons lemon juice (about 1/2 a lemon)
1 tablespoon soy sauce or Worcestershire sauce
Red pepper flakes, to taste
2 tablespoons fresh herbs, like parsley or cilantro or mint

DIRECTIONS

1. Rinse cucumbers in cold running water. Dry with a kitchen cloth. Optional: peel cucumbers.
2. Slice cucumbers lengthwise once, and then slice into half-coins, about 1/4 inch thick.
Alternatively, people prefer to “crush” cucumber, instead of using a knife. You can use your hands to break apart cucumbers and tear them into bite sized pieces. Place in a large salad bowl.
3. To the bowl, add salt, black pepper, minced garlic, lemon juice, and soy sauce. If using, add red pepper flakes. Toss with a large spoon or salad tongs to coat cucumbers. Taste and add additional salt or pepper, if needed.
4. Garnish with fresh herbs.

NOTES

This salad is often served with yoghurt or labneh.
Salad will last in the fridge for up to 2 days.

