

Champagne-Chive Cucumber Salad

Here's a recipe for cucumbers you won't have to wait months to enjoy. It's a simple, spunky, refreshing salad, the kind of thing you can eat standing up without feeling guilty. It's also the perfect counterpart to rich fish, and would make a great sandwich ingredient. Slicing the cucumbers ultra thin means you get the flavor of the peel without its objectionable texture.

TIME: 10 minutes

MAKES: 4 servings

2 small cucumbers (not pickling cucumbers), or about 2/3 pound

1/2 teaspoon Dijon mustard

1 tablespoon Champagne vinegar

Salt and finely ground black pepper

1 tablespoon extra virgin olive oil

1 1/2 tablespoons chopped fresh chives

Slice the cucumbers as thin as possible on a mandolin, and transfer to a mixing bowl.

In a small bowl, whisk the mustard, vinegar, and salt and pepper to taste, until blended. Add the olive oil, and whisk until emulsified. Add the dressing to the cucumbers, along with the chives, and stir to coat all the cucumber pieces, using your hands if necessary to separate the slices. Season to taste with additional salt and pepper. Serve immediately, or refrigerate up to 4 hours and serve chilled.