

Side Dish

Curly Cukes and Radish Salad

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 6

Start to Finish Time: 20 minutes

10 radishes

2 medium seedless cucumbers

1 fresh jalapeno chile pepper, seeded and sliced into rings

2 tablespoons snipped fresh basil

1/2 teaspoon sugar

1/4 teaspoon salt

1 tablespoon extra-virgin olive oil

1 tablespoon white wine vinegar

Set aside one whole radish for garnish.

Thinly slice five of the remaining radishes. Cut the remaining four radishes into halves or quarters.

Using a vegetable peeler, cut thin lengthwise slices from the cucumbers, discarding the first slice. (this should produce about two cups).

In a bowl, combine the radish slices and halves, cucumber ribbons, chile pepper, basil, sugar and salt.

Drizzle with oil and the white wine vinegar.

Toss gently to coat.

Garnish with the reserved whole radish.

Per Serving (excluding unknown items): 23 Calories; 2g Fat (86.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 91mg Sodium. Exchanges: 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.