



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

cultivate. cook craft celebrate.

COOL AS A CUCUMBER SALAD

INGREDIENTS:

- 1 pound organic **Persian Cucumbers**, thinly sliced
- 1 **Shallot**, thinly sliced
- 10-12 **Mint Leaves**, finely chopped
- 2 teaspoons **Sherry Vinegar**
- 1½ Tablespoons good quality **Olive Oil**
- ¼ teaspoon **TB Piment d'Ville Salt**
- ⅓ cup crumbled **Goat or Feta Cheese**

TB | TidBits: *This crunchy, cool salad is wonderful with grilled Lamb Burgers.*

METHOD:

In a chilled, medium glass bowl, add the sliced cucumbers, shallot, mint leaves, Piment d' Ville Salt, and vinegar and gently toss to coat. Set aside at least 15 minutes for flavors to incorporate.

When you are ready to serve, drizzle the ingredients above with the olive oil, and sprinkle with the cheese, gently tossing to coat. Adjust the seasoning with the Piment d'Ville Salt. Place on chilled salad plates & serve.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.



{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }