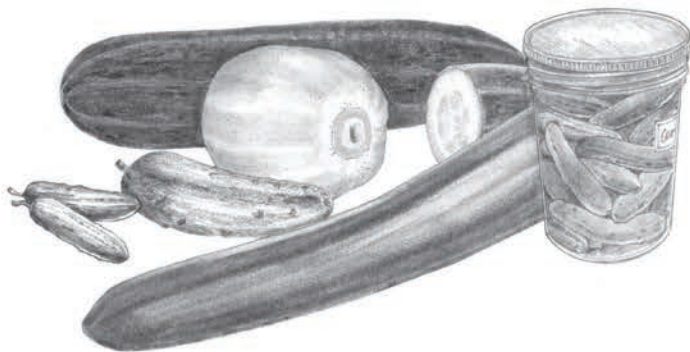


CUCUMBERS



ISRAELI CUCUMBER SALAD

A creamy, crunchy and aromatic summer salad we think you'll make often. Great for Saturday supper after a full day.

4 scallions, cut into 1-inch lengths
 ¼ teaspoon salt
 juice of one lemon, freshly squeezed
 1 large cucumber, peeled and thinly sliced
 1 bunch red radishes (8 to 10), thinly sliced
 ½ cup sour cream (don't substitute)

GARNISH:
 1 tablespoon chopped chives

Put the scallions and salt in a glass or wooden bowl, then use the edge and bottom of a heavy drinking glass to smash the scallions and salt thoroughly. Add the lemon juice and mix thoroughly. Add the cucumber and radishes; mix well. Add sour cream and mix well. Garnish with chopped chives and serve.

Serves 4

CHILLED CUCUMBER BORSCHT

Jewel-like colors and fresh full avor give real meaning to the term "appetizer."

8 small peeled beets, cooked until tender in water to cover; reserve cooking water
 2 scallions, chopped
 1½ cups peeled, seeded and chopped cucumbers
 1 cup buttermilk
 1 tablespoon red wine vinegar
 ⅛ teaspoon sugar
 1½ teaspoons freshly squeezed lemon juice
 salt and pepper to taste
 3 tablespoons finely chopped fresh dill
 2-3 tablespoons finely chopped fresh chives

In a blender, purée the beets and water they were cooked in, scallion, half the cucumbers, and the buttermilk, vinegar, sugar and lemon juice. Add salt and pepper to taste. Transfer to a serving bowl. Add remaining cucumber and sprinkle with dill and chives. Serve chilled.

Serves 4

DANISH CUCUMBER SALAD

Made with fresh dill and sweet, crunchy cucumbers, this light salad is really addictive; it goes well with both light suppers and big buffet dinners in hot summer weather.

3 large cucumbers, peeled or rinds scored
 salt
 ⅔ cup white vinegar
 ½ cup water
 ½ cup sugar
 ½ teaspoon salt
 ¼ teaspoon white pepper
 2 tablespoons chopped fresh dill

GARNISH:
 red or yellow cherry tomatoes

Slice cucumbers very thin. Arrange them in layers in a non-aluminum bowl, sprinkling each layer with salt. Put a plate on top of the cucumbers and a heavy weight over the dish. Let them remain at room temperature for several hours or overnight in the refrigerator.

Drain cucumbers thoroughly. Pat dry on paper towels. Return to the bowl. In a small skillet, heat to a boil the vinegar, water, sugar, salt and white pepper, stirring until the sugar is dissolved. Let the mixture cool to lukewarm, then pour over the cucumbers. Sprinkle with the chopped dill. Chill for 3 to 4 hours. Drain cucumbers and serve in a pretty glass bowl surrounded by cherry tomatoes.

Serves 6 to 8

CHINESE CUCUMBER SALAD

This delicate, well-balanced marinade shows off fresh cucumbers at their best.

3 cups thinly sliced cucumbers, peeled or rinds scored
 ½ teaspoon salt
 ¼ teaspoon sugar
 2 teaspoons white wine vinegar

DRESSING:
 ½ teaspoon grated fresh ginger
 1 teaspoon soy sauce
 ¼ teaspoon sugar
 1 tablespoon unseasoned rice wine vinegar
 2 tablespoons vegetable oil
 1 tablespoon chopped chives
 1 tablespoon chopped red bell pepper
 ⅛ teaspoon red chile pepper flakes
 salt and pepper to taste

Put cucumbers in a bowl with salt, sugar and vinegar. Toss and let stand 30 minutes. Drain, chill 30 minutes, and drain again. Combine dressing ingredients. Toss with drained cucumbers. Season with salt and pepper to taste.

Serves 4