

RADISH & CUCUMBER SALAD WITH FETA

from Martha Stewart.com

INGREDIENTS

1 large or 3 small cucumbers,
halved lengthwise, seeded and
thinly sliced

4 large radishes, thinly sliced

zest and juice of 1 lemon

6 ounces feta cheese, coarsely
crumbled (about 1 1/2 cups)

2 tablespoons white-wine
vinegar

1 tablespoon finely chopped fresh
dill, plus more for garnish

1/2 teaspoon sugar or honey,
optional

1 garlic clove, minced

coarse salt and freshly ground
pepper

1/4 cup plus 1 tablespoon olive oil

METHOD

Put cucumber, radish, and lemon zest in a medium bowl and add cheese.

In a small mason jar add lemon juice, vinegar, dill, sugar, and garlic in another medium bowl, shaking until sugar has dissolved; season with salt and pepper. Add the oil in and shake until emulsified.

Add vinaigrette and feta to cucumber mixture; toss well.

Garnish with dill. Refrigerate salad in an airtight container up to 1 hour.