

LEMON BASIL CUCUMBER SALAD

Ingredients

2 large Cucumber

3 Tablespoons Salt

1 Quart Water

½ Cup fresh Lemon Juice

½ Cup Sugar

4 large Basil leaves

Directions

Peel Cucumber and use a spoon to remove seeds.

Place cut side down and slice thinly into “half-moons”.

Combine Salt & Water to create brine and submerge Cucumber.

Allow to marinate for at least 2 hours, strain and then squeeze out as much excess liquid as possible.

Mix Juice & Sugar until dissolved.

Slice Basil into fine pieces then toss ingredients together and marinate in the refrigerator for 20 minutes before serving.