



Pickled Cucumbers

Serves 8 as a side dish

Ingredients

2 medium cucumbers, peeled if waxed
¼ cup cider vinegar
¼ cup water
2 tablespoons sugar
½ teaspoon kosher salt
½ teaspoon Dijon mustard, or ground dried mustard
Freshly ground black pepper to taste

Method

Bring the cider vinegar, water, sugar and salt to a simmer in a small saucepan just long enough to dissolve the sugar and salt. Transfer to a medium bowl and let cool to room temperature.

Meanwhile, slice the cucumbers very thinly (1/16 inch) with a mandoline, in a food processor or by hand.

When the vinegar mixture has cooled, whisk in the mustard and add pepper to taste. Add the cucumbers to the bowl, stir and serve. Cucumbers can be stored in the refrigerator for about a week.