



Marinated Radish and Cucumber Salad

Yield: Serves 4

A colorful and very simple salad that you can make in a flash! I use a French mandolin to cut my vegetables, so they have the same thickness.

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| 2 bunches | radishes, sliced thin |
| 2 medium | cucumbers, perforate with fork tines and then slice thin |
| 1 cup | *Italian Dressing |

Place radishes, cucumbers and dressing into a large bowl. Let set for 1 hour before serving.

*Italian Dressing

This vinaigrette is a full-flavor dressing made with simple pantry ingredients.

Makes 1 cup

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| 2 tbsp | white wine vinegar |
| 2 tbsp | balsamic vinegar |
| 1 tbsp | dried basil |
| 1 tbsp | dried rosemary |
| 2 tsp | Dijon Mustard |
| 3/4 cup | light extra virgin olive oil |

In a bowl, whisk together white wine and balsamic vinegars, basil, rosemary and mustard. While whisking, pour in oil in a thin steady stream until emulsified, about 45 seconds.