

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

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

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.