

## Zucchini and Lemon Cucumber Salad

On Top of the World | September 2005



*These cucumbers are named for their round shape and yellow-tinged color and not their flavor.*

- 2 LB. SMALL ZUCCHINI, THINLY SLICED
- 1 LB. LEMON CUCUMBER, CUT INTO 1/2-INCH CUBES OR 1 LARGE ENGLISH CUCUMBER, THINLY SLICED
- 2 LARGE SWEET ONIONS, CUT INTO THIN RINGS
- 2 2¼-OZ. CANS SLICED, PITTED BLACK OLIVES OR 1 CUP CHERRY TOMATOES
- ½ CUP LOOSELY PACKED FRESH ITALIAN PARSLEY LEAVES
- ¾ CUP EXTRA-VIRGIN OLIVE OIL
- ½ CUP CIDER VINEGAR
- ¼ CUP BALSAMIC VINEGAR
- 2 TSP. DIJON-STYLE MUSTARD
- 1 TSP. SALT
- 1 TSP. BOTTLED HOT PEPPER SAUCE
- 2 CLOVES GARLIC, MINCED
- ¼ TSP. GROUND BLACK PEPPER

In a very large bowl, combine zucchini, cucumber, onion, olives, and parsley. For dressing, whisk together oil, vinegars, mustard, salt, bottled hot pepper sauce, garlic, and pepper. Add to zucchini mixture; toss to coat. Season cucumber salad with additional salt and pepper. If desired, cover and chill up to 24 hours. Makes 10 servings.