

Cucumber Salad with Marinated Feta



Ingredients

2# pickling cucumbers, washed well
1 shallot peeled, and sliced thin
1 tsp. kosher salt
2 tsp. granulated sugar
4 tbsp. apple cider vinegar
2 large pinches dried dill
1 cup diced feta cheese
¼ cup extra virgin olive oil
large pinch kosher salt
1/8 tsp. crushed red pepper
2 tsp. minced fresh garlic
1/8 tsp. dried Italian spices
cracked black pepper to taste

Procedure

1. Thinly slice the cucumbers, 1/8" or less if possible. Keep the skin on so the cucumbers don't fall apart.
2. Wisk together 1 tsp. kosher salt, granulated sugar, vinegar and dill.
3. Gently toss the cucumbers and shallots in the vinegar mixture. Let marinate a minimum of 8 hours, stirring every couple of hours.
4. In a separate bowl, mix together the oil, pinch of salt, garlic, and spices. Add the cubed cheese and gently toss together. Cover tightly. Gently stir every couple of hours. Make sure the cheese is coated in the oil to keep from getting dry.

Yields approximately 2 cups of cucumbers and 1 cup of cheese