

Cucumber-purslane-yogurt salad

This recipe was available in print copies earlier in the season; here is a reprise, for those who did not previously pick up a copy or have joined subsequently.

- 5 large Cucumber, peeled, seeded and cut into quarter-round slices
- 1/4 pound Purslane, large stems removed, washed and drained well
- 2 tablespoons each, Fresh chopped mint, cilantro and chervil
- 4 cups Whole milk yogurt
- 1/4 cup Virgin olive oil
- 3 cloves Garlic, puréed with the blade of a knife
- 2 teaspoons ground Coriander
- Kosher salt and ground Black Pepper

Place the cucumber, purslane and herbs into a large bowl. In another bowl, stir together the yogurt, olive oil and garlic, coriander and season to taste with salt. Add the yogurt mixture to the vegetables and mix well. Add a pinch of ground black pepper. Taste the dressed cucumber-purslane salad for seasoning, adding a little more salt if needed. Serve chilled.

-Steve Johnson