

English cucumber and radish salad

Serves: 12

Meadowood garden twist on the Greek classic is prepared with only a handful of ingredients. Light and cool, the salad can be served during the warmer first days of autumn to refresh, or as a garnish for dishes with a bit more heat as the season spices up. It is also lovely with salmon.



1 cup Greek yogurt

2 tablespoons chopped fresh dill, plus sprigs for garnish

Juice of 3 lemons

Kosher salt and freshly ground black pepper

3 English cucumbers, peeled, halved lengthwise, seeded, and sliced

1 bunch baby radishes, thinly sliced on a mandolin, plus whole or sliced radishes for garnish.

1. In a small bowl, mix together the yogurt, chopped dill, and lemon juice and season with salt and pepper. In a large bowl, combine the cucumbers and radishes with the yogurt dressing. Garnish with dill sprigs and additional radishes.