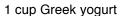
English cucumber and radish salad

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.



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.

