



Cucumber Salad

- 4-6 seedless cucumbers (1 ½ to 1 ¾ lbs total)
- ¼ cup **B.R. Cohn California Unfiltered Golden Balsamic Vinegar**
- 2 tsp **B.R. Cohn Stone Ground Mustard**
- Bibb or Boston lettuce leaves
- 2 tbsp **B.R. Cohn Unfiltered Extra Virgin Olive Oil**

Cut cucumbers into thin ($\frac{1}{16}$ inch) rounds with an adjustable-blade slicer. Toss with 2 tsp salt in a colander, and drain 30 minutes. This helps prevent their moisture from diluting the flavors of the finished dish. Squeeze excess liquid from cucumbers. Whisk together **B.R. Cohn Unfiltered Golden Balsamic Vinegar** and **B.R. Cohn Stone Ground Mustard** in a large bowl, then stir in cucumbers. To marinate, chill at least 2 hours. Drain cucumbers, reserving marinade, and mound on lettuce. Whisk **B.R. Cohn Unfiltered Extra Virgin Olive Oil** into reserved marinade and drizzle over salad.

 2 Hours

 Serves 8

 Pairs with **B.R. Cohn Sonoma County Chardonnay**

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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