

Southbury Farmers' Market Recipes

Cucumber Radish Salad

- 3/4 cup sliced almonds
- 1 small shallot, finely chopped
- 1/4 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- Kosher salt, freshly ground pepper
- 1 1/2 pounds cucumber cut into small pieces
- 1 bunch radishes, trimmed, cut into thin wedges
- fresh flat-leaf parsley leaves, 1 1/2 cups coarsely chopped, 1/2 cup left whole

Preheat oven to 350°F. Spread almonds out on a rimmed baking sheet. Toast almonds, tossing occasionally, until golden brown, 8-10 minutes; and let cool. Whisk shallot, oil, and vinegar in a large bowl; season with salt and pepper. Add cucumbers, radishes, parsley, and almonds; toss to coat. Season with salt and pepper.

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