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## Chicken Gyros with Cucumber Salsa and Tsatsiki

Adapted from *Gourmet Magazine*

### Ingredients:

2 small cucumbers, divided  
1 1/2 cups Greek yogurt (3/4 pounds)  
1 teaspoon fresh lemon juice, divided  
5 garlic cloves, minced, divided  
1 pint cherry tomatoes, quartered  
1 small red onion, halved and thinly sliced  
1/3 cup chopped flat-leaf parsley  
1/4 cup chopped mint  
1/4 cup extra-virgin olive oil  
1 rounded teaspoon dried oregano  
1 rounded teaspoon dried rosemary, crumbled  
1 (12-ounces) package naan bread (four 8-inch pieces)  
or 4 (8-inch) pocketless pita rounds  
1/2 roast chicken, skin discarded, meat shredded (about 2 1/4 cups), and carcass reserved for stock  
1/2 head iceberg lettuce, thinly sliced

### Preparation:

Preheat broiler.

Peel and grate 1 cucumber, then squeeze it with your hands to remove excess water. Stir together with yogurt, 1/2 teaspoon lemon juice, one third of garlic, and 1/4 teaspoon each of salt and pepper to make tsatsiki.

Cut remaining cucumber into 1/4-inch pieces and stir together with tomatoes, onion, parsley, mint, remaining 1/2 teaspoon lemon juice, and 1/4 teaspoon each of salt and pepper to make salsa.

Gently simmer oil, oregano, rosemary, remaining garlic, 1/4 teaspoon salt, and 1/8 teaspoon pepper in a small heavy saucepan, stirring constantly, until garlic is fragrant but not browned, 1 to 2 minutes. Toss chicken with 3 tablespoons garlic oil and brush one side of bread with remainder.

Heat bread, oiled side up, in a 4-sided sheet pan, covered with foil, 3 to 4 inches from broiler 3 minutes. Uncover and broil, rotating bread for even coloring, until golden in spots, about 2 minutes.

Spread some of tsatsiki on warm bread and top with chicken and some of lettuce and salsa. Serve remaining lettuce, salsa, and tsatsiki on the side.

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## Watermelon and Cucumber Salad

### Ingredients:

2 cups seeded and diced (3/4-inch) watermelon  
1 pint heirloom cherry tomatoes, halved  
2 small cucumbers, peeled, halved lengthwise, cut into 1/2-inch pieces  
2 tablespoons extra-virgin olive oil  
1/4 cup slivered fresh basil leaves  
1/2 cup feta cheese, drained and crumbled

### Preparation:

Prepare all of the ingredients ahead of time and reserve them separately.

Just before serving, drain the watermelon, tomatoes and cucumber in a colander. Transfer to a bowl. Toss with the olive oil, basil, feta cheese, and cracked black pepper.

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## Sweet-and-Sour Cucumbers with Fresh Dill

Adapted from Epicurious.com

### Ingredients:

2 English hothouse cucumbers or whatever variety you have in your garden  
(1 1/2 pounds total), unpeeled, very thinly sliced  
1 tablespoon coarse kosher salt  
1/2 cup distilled white vinegar  
1/4 cup finely chopped fresh dill  
3 tablespoons sugar  
1/2 teaspoon freshly ground black pepper

### Preparation:

Place cucumber slices in colander. Sprinkle with salt; toss to coat. Let stand 15 minutes, stirring occasionally.

Meanwhile, for dressing, stir vinegar, dill, sugar, and pepper in large bowl until sugar is dissolved.

Drain cucumbers well; pat dry. Add cucumbers to dressing and stir to blend. Refrigerate at least 15 minutes and up to 2 hours; serve cold.

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## Summer Tomato and Cucumber Salad

### Ingredients:

3 cups coarsely chopped cucumbers  
½ lb tomatoes, coarsely chopped  
3 scallions, chopped  
1/2 cup assorted pitted olives (such as Kalamata or Gaeta), halved  
3 ounces package feta, crumbled, divided  
1/4 cup coarsely chopped fresh mint  
3 tablespoons extra-virgin olive oil  
2 tablespoons fresh lemon juice  
Kosher salt and freshly ground black pepper

### Preparation:

Combine cucumbers, tomatoes, scallions, olives, half of feta, and mint in a large bowl. Whisk oil and lemon juice in a small bowl; season dressing with salt and pepper. Pour dressing over salad; toss to coat. Season to taste with salt and pepper. Sprinkle remaining half of feta over and serve.

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## Smoked Salmon and Cucumber Ribbon Salad with Caraway

Adapted from Epicurious.com

### Ingredients:

3 tablespoons olive oil  
3 tablespoons minced shallot  
2 tablespoons fresh lemon juice  
1 teaspoon caraway seeds  
1 or 2 slicing cucumbers  
2 bunches watercress, or baby spinach or other delicate lettuce, trimmed  
1 small Granny Smith apple, cored, & very thinly sliced  
8 ounces sliced smoked salmon

### Preparation:

Whisk first 4 ingredients in small bowl; season dressing with salt and pepper. Cut cucumber crosswise in half. Using vegetable peeler, cut into long strips to form ribbons. Scatter cucumber, greens, and apple on 4 plates.

Tuck in slices of salmon. Drizzle dressing over the top and serve.

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## Slightly Sweet Dill Pickles

Recipe from Epicurious.com

### Ingredients

- 1 small sweet onion, thinly sliced
- 2 pounds medium pickling cucumbers, scrubbed, cut into 1/4-inch-thick rounds
- 1 large bunch dill, coarsely chopped (stems included)
- 1 tablespoon yellow mustard seeds
- 2 teaspoons whole white peppercorns
- 1 1/2 cups apple cider vinegar
- 1 cup water
- 1 cup sugar
- 3 tablespoons coarse kosher salt
- 2 teaspoons dill seeds

### Preparation

Divide sliced onion between two 1-quart wide-mouth glass jars. Pack cucumber slices horizontally in jars. Top each jar with dill.

Using mortar and pestle or resealable plastic bag and mallet, crush mustard seeds and peppercorns together. Place crushed spices in medium saucepan. Add vinegar, 1 cup water, sugar, coarse salt, and dill seeds. Bring mixture to boil over medium-high heat, stirring until sugar dissolves.

Ladle mixture evenly over cucumbers. Leave jars uncovered and chill 24 hours. Cover glass pickle jars tightly with lids. DO AHEAD: *Can be made 1 week ahead.* Keep refrigerated.

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## Roasted Cucumber Sandwich

Recipe from Epicurious.com

### Ingredients

2 1/2 pounds of cucumbers  
2 tablespoons (1/4 stick) unsalted butter, melted  
3/4 cup labneh (Lebanese yogurt cheese) or Greek-style yogurt  
3/4 cup mayonnaise  
3 tablespoons salt-packed capers, rinsed well, roughly chopped  
1 garlic clove, finely chopped  
2 tablespoons finely chopped fresh flat-leaf parsley  
2 tablespoons finely chopped fresh mint leaves  
1 tablespoon (or more) fresh lemon juice  
Fine sea salt and freshly ground black pepper  
2 9x7 inch loaves focaccia, halved horizontally, or 8 ciabatta rolls  
Extra-virgin olive oil

**Ingredient Info:** Labneh is available at specialty foods stores and Middle Eastern markets.

### Preparation

Preheat oven to 400°. Arrange cucumbers on a parchment paper-lined baking sheet. Brush with melted butter. Roast cucumbers until crisp-tender, about 15 minutes. Transfer cucumbers to a paper towel-lined plate; chill until cold.

Cut cucumbers lengthwise in half. Slice crosswise into 1/4 inch-thick pieces. Whisk labneh and next 5 ingredients in a large bowl. Stir in sliced cucumbers and 1 tablespoon lemon juice. Season filling to taste with salt, pepper, and more lemon juice, if desired.

Brush cut sides of focaccia or rolls with olive oil; place on a baking sheet and toast in a 400° oven until just crispy and lightly browned, 3-5 minutes. Divide filling among focaccia bottoms, cover with tops, and cut each into 4 sandwiches (or divide filling among rolls).

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## Quick Pickled Cucumbers

### Ingredients:

3 cucumbers  
1/2 cup white-wine or rice vinegar  
3 tablespoons sugar  
1 tablespoon finely chopped fresh mint leaves  
1 tablespoon finely chopped fresh parsley leaves  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

### Preparation:

Cut cucumber crosswise into very thin slices (preferably using a manual slicer). In a bowl whisk together remaining ingredients until sugar is dissolved and add cucumber, tossing to coat. Marinate cucumbers, covered and chilled, stirring occasionally, 4 hours.

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## Lemon Cucumber Tofu Salad

### Ingredients:

2 lemon cucumbers, quartered then sliced into 1/4 inch thick slices  
1 handful of fresh dill (about 2/3 cup loosely packed)  
1/4 cup extra virgin olive oil  
1/4 cup fresh lemon juice  
2 big pinches of salt  
8 ounces extra firm tofu  
1/4 cup pine nuts  
1/2 of a large, ripe avocado

### Preparation:

Toss the cucumbers, dill, olive oil, lemon juice and salt together in a medium bowl. Let sit for at least 20 minutes tossing gently once or twice along the way. In the meantime, cook the tofu. Cook the tofu and a pinch of salt in well-seasoned skillet over medium-high heat for a few minutes, until the pieces are browned on one side. Toss gently once or twice, then continue cooking for another minute or so, until the tofu is firm, golden, and bouncy. Set aside.

Just before serving cut the avocado into cubes.

Spoon the cucumbers out of the lemon-olive oil mixture into a large salad bowl. Add half of the remaining dressing, the tofu, and half of the pine nuts. Gently toss. Taste. Add more dressing or salt if you like. Sprinkle the avocado across the top of the salad and gently toss once or twice to distribute it throughout the salad. Serve topped with the remaining pine nuts.

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## Creamy Cucumbers

Recipe from Epicurious.com

### Ingredients

- 1 large seedless cucumber, thinly sliced
- 1 tablespoon salt
- 1/2 cup sour cream
- 2 tablespoons cider vinegar
- 1 teaspoon sugar
- 1/8 teaspoon black pepper
- 1 small red onion, halved lengthwise and thinly sliced crosswise (1 cup)

### Preparation

Toss cucumber with salt in a colander and let drain 15 minutes.

Whisk together sour cream, vinegar, sugar, and pepper in a medium bowl until just combined.

Rinse cucumber under running water, then wrap in a kitchen towel and squeeze out excess moisture. Add cucumber and onion to sour cream mixture and toss to coat.

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## Asian Cucumber Ribbon Salad

### Ingredients:

1/4 cup seasoned rice vinegar  
1/2 teaspoon sugar  
1 teaspoon soy sauce  
1/2 teaspoon Asian sesame oil  
1 T. black & white sesame seeds  
4-5 small cucumbers (1 1/4 lb total), skin peeled

### Preparation:

Bring vinegar and sugar to a simmer, stirring until sugar is dissolved, then cool to room temperature. Stir in soy sauce and sesame oil.  
Cut cucumber lengthwise into 1/8-inch-thick ribbons using a mandoline or other manual slicer. Toss cucumber with dressing and let stand 5 minutes. Garnish with sesame seeds and serve.