

# Orange and Cucumber Salad

*For 6 servings*

1 cucumber

3 oranges

6 small red radishes

Fresh mint leaves

Salt

Extra virgin olive oil

The freshly squeezed juice of

½ lemon

1. If the cucumber is waxed or has a thick skin, peel it. If not, scrub it under cold running water. Slice the cucumber into very thin disks and put these on a serving platter.

2. Peel the oranges, removing all the white pith beneath the skin as well. Cut the oranges into thin rounds, pick out any seeds, and add the slices to the platter.

3. Cut off and discard the leafy tops from the radishes, wash the radishes in cold water, without peeling them, cut them into thin disks, and add them to the platter.

4. Wash half a dozen small mint leaves, tear them into 2 or 3 pieces each, and sprinkle them over the orange, radish, and cucumber slices.

5. Add salt, olive oil, and lemon juice, toss thoroughly to coat well, and serve at once.

