

C05 Gurkensalat (German Cucumber Salad)

C05

At Lüchow's Restaurant (A NYC business lunch favorite with my Dad, till it closed in 1982) gurbensalat might be had at your table for any meal with meat. Refills OK. This recipe is eckte gurbensalat. Variations should not be considered until this is perfected.

Peel 3 large salad cucumbers. Slice very thin (less than 1/8in.). Place in layers with a moderate sprinkling of salt (about 1T). Press down with a plate and place in refrigerator for about an hour.

Older cucumbers, maybe yellow with large seeds? Cut in half lengthwise, scoop out seeds, then thin slice halves.

Slicing and salting "wilts" the cucumber, the beginning of the pickling process. The cucumber will "throw off" water. Careful to use a moderate amount of salt, as too much salt is hard to get rid of.

Prepare sweet vinegar mixture.

2/3C 5% white wine vinegar (red OK if you don't have white).

1/2C water.

4T granulated sugar.

Whisk till sugar dissolved.

Drain wilted cucumbers in colander. Taste. If too salty, wash cucumber in cold water and drain again.

Place sweet vinegar mixture in stainless steel bowl with drained cucumbers. Refrigerate. Will remain moderately crispy. Keeps well, a month or more in the refrigerator.

NOTE: There are innumerable variations for Gurkensalat. None are recommended. Thin sliced white onion.

Crushed garlic.

Dill, parsley, basil or any other green herb.

Vegetable oil.

Sour cream.

Not entirely peeling the cucumber, but leaving some skin for color, scoring the skin with a fork, etc.