



We called my grandmother (my mom's mom, also Julia), Nana. She was Irish and an excellent cook. Admittedly, her meals tended toward the traditional, but she had a way with all things baked, she made her own bread and had a home-made dessert each day. She and my grandfather had a prolific garden and canned and preserved vegetables and fruits (her brandied peaches were amazing) that lasted them all through the winter months. They lived in a farmhouse in Mount Kisco, NY that they bought abandoned, windowless and without indoor plumbing in the late 1930's; our "vacations" were trips there where we ran wild in the woods, played in the brook and ate her delicious meals. Mind you by then they had windows and plumbing. My grandfather could fix anything, and my grandmother could make a meal out of whatever she had in the house. During the

summer, when cucumbers were prolific, this salad was on her table every night for dinner. We ate these meals at a long table on her front porch; eating this salad reminds me of her pachysandra bed that we kids would try to jump over off her front porch, the fireflies and spitting watermelon seeds into the lawn (again – off her front porch). I guess in those days we still ate non engineered watermelons, in my mind, the good ones. Enjoy!

Nana's Cucumber Salad

(Note: below is the traditional way we always made it with some possible suggestions for more "modern" palates!)

2-3 cucumbers

1 white onion (traditionally we used regular white onion, substitute sweet if you prefer)

½ cup (or more) fresh chopped parsley, chives also if you have them

1/3 cup vegetable oil (substitute olive oil if preferred)

¼ cup white vinegar (substitute white wine or other if you prefer)

Salt and pepper to taste

Slice the cucumbers, peel if not fresh from the garden fresh or you prefer them peeled. Very thinly slice the onion (first cut in half then slice). Put onion and cucumber in bowl. Whisk the oil and vinegar together and pour over the vegetables and toss with the parsley. Adjust how much dressing you put based on how many cucumbers you used. Add salt and pepper, fresh ground if you have it. Chill for an hour or serve immediately.

