

Smashed Cucumber Salad

Serves 2-4 | 5 minutes prep (plus 20 minute rest)

Originally published in Willamette Week July 26, 2022

This technique for cucumber salad is on regular rotation during the warm weeks of summer when we're loath to do too much actual cooking. It's very easy, very fast, and endlessly adaptable. Persian cucumbers work best, and feel free to add whatever you want to punch up the flavor: swap the olive oil for sesame oil, or add fresh herbs, hot peppers, tomatoes, feta cheese, etc.

**Enough thin-skinned,
Persian-style cucumbers to
yield about 4 cups (5-6 cukes)**

**1/2 teaspoon kosher-style salt,
plus more to taste**

2 tablespoons wine vinegar

Healthy glug of olive oil

6-8 sprigs of mint, chopped

Step 1 Trim any stems from the cucumbers, place them in a plastic produce bag, and smash them with something heavy (a small cast iron skillet, rolling pin, empty wine bottle, or similar blunt force object). Dump the smashed cukes onto a cutting board and use a large knife to cut them into bite-sized pieces.

Step 2 Transfer to a colander placed over a bowl, toss with 1/2 teaspoon of salt, and let drain for 20 minutes (pro tip: the slightly salty cucumber water is good for cocktails, try it with a little gin). Transfer the drained cucumbers to a bowl and toss with the rest of the ingredients. Taste and add more salt as needed. Serve chilled.