



SALTED CUCUMBER
with PICKLED GINGER

Trefethen

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INGREDIENTS

6 Persian cucumbers, washed, cut into
4 long wedges

1/4 cup pickled ginger, minced

1 Tbsp salt

fresh lime juice

Trefethen extra virgin olive oil

PROCEDURE

1. Toss cut cucumbers and salt in a large bowl to coat well. Place cucumbers in a colander to let excess water drain for about 30 minutes. Rinse out the original bowl and add the salted cucumbers, ginger, and lime juice. Toss to combine well.

2. Artfully arrange pieces on your favorite platter, drizzle with Trefethen olive oil, and enjoy!

***S.I.N. Rosé:** Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.*