

SPICY CUCUMBER & BLUEBERRY SALAD

(from *Everyday with Rachael Ray*, June/July 2011)

The Cooks Next Door

2 lbs. english cucumbers, halved lengthwise

Salt

1 large jalapeño chile, seeds and ribs discarded, finely chopped

4 tsp. fresh lime juice

1 clove garlic, finely chopped

1/4 tsp. ground cumin

1/4 cup EVOO

1 1/2 pt. blueberries

1 cup cilantro leaves

Using a hand held slicer, slice the cucumbers into half-moons about 1/8 inch thick; season with salt.

In a large bowl, combine the jalapeño, lime juice, garlic and cumin; whisk in the EVOO. Add the cucumbers, blueberries and cilantro and toss to coat.