

Agurksalat (Danish Cucumber salad)

1 cucumber (English if available)

1 tsp salt

1/8 tsp white pepper

2 Tbsp sugar

2 Tbsp boiling water

3 1/2 oz vinegar

1 Tbsp chopped parsley for presentation

Slice the cucumber into thin slices (1/16") with a knife, mandolin or food processor. Melt spices in boiling water and mix with vinegar. Let the marinade cool and pour over the cucumber slices. Let it rest 30 minutes and serve in a bowl, garnished with chopped parsley if desired.