



BERRY SUBLIME CUCUMBER SALAD

A berry twist on this is a refreshing fruited cucumber salad originally presented in the Finger lime recipe book.

YIELD: about 4 cups or 945 milliliters. (NOTE: The fruit and vegetable weights listed are their prepared amounts.)

Equipment

- Kitchen scale with 1 gram increments
- Assorted Mixing Bowls
- Chef knife and cutting board
- Mandoline—optional but highly recommended
- Cutting Glove—recommended for the mandoline.
- Measuring spoons and cups
- Rubber or silicone spatula
- Food blender

Ingredients	Volume	Weight
Gin	3 tbsp or 45 milliliters	
Fresh lime Juice: 2–3 limes	2 tbsp or 45 milliliters	
Kosher sea salt	1 ½ tsp	
Black pepper	¼ tsp	
Sugar	1 tbsp	12 grams
Avocado oil	2 tbsp or 30 milliliters	
Fresh mint, destemmed	1 pkg	½ oz or 14 grams
Sweet onion, ⅛ inch radial slice	¼ onion	45–50 grams
Hass avocado: medium diced 1 avocado edible portion, about 140–150 grams	2 each	280–300 grams
English cucumber: cut Batonnet—you can use a mandoline or a chef's knife	1 each	300–315 grams
Finger lime pearls	3 limes	45–50grams
Fresh Blueberries	1 ¾ cup	165 grams

Cooking Instructions

- In the blender Combine the Gin, lime juice, kosher sea salt, black pepper, sugar, avocado oil, and fresh mint and pulse until the mint is chopped.
- In a 2–3 quart mixing bowl, combine the sweet onion, avocado, cucumber, finger lime pearls, and blueberries. Add the gin dressing and toss the salad.
- Refrigerate 1 hour or quick chill in the freezer for 30 minutes, serve immediately.