WASTE LESS, TASTE MORE 039

Give Extra Cucumber a Fresh Relish Role



A CRISP FINISH FOR ANOTHER PLATE.

Cucumber bought for a dinner party salad can become a fresh chopped relish. Pair it with herbs, citrus, and suitable seasonings to accompany fish, chicken, or a grain dish.

1 Cut for the next presentation

Dice into small, even pieces. Remove a watery seed center when appropriate for the cucumber and recipe.

Why: A manageable dice is easier to spoon neatly and combine with other ingredients.

2 Add complementary flavors

Try dill and lemon, or mint and lime. Add finely chopped onion or chile if they suit the dish.

Why: A clear flavor direction helps the relish connect to the main ingredient.

3 Mix near serving

Add the dressing and salt according to your recipe, then spoon onto or beside the food.

Why: Cucumber releases liquid after seasoning, so timing affects the finished texture.

KITCHEN NOTES

Use a slotted spoon if needed

Leave excess liquid behind when placing the relish on the plate.

Let it provide contrast

A fresh cucumber mixture can complement a rich or warmly spiced main course.

Avoid covering the whole dish

Place it where its color and texture will be noticed.

THE PLATING MINDSET

A fresh, crisp accent can give an extra vegetable a new role.