



Cooks and Books

Cooks & Books is a free quarterly series featuring conversation with a local chef, cooking demo, and cookbooks provided by the library.



Our event on June 22, 2023 was

Seasonal Cooking with Herbs

Presented by chef and author

Emily Stimac

www.thymegarden.com

Join us at the next event @C3!

<https://www.corvallisoregon.gov/parksrec/page/cooks-and-books>

This event series is co-sponsored by:



Food Action Team



DILLY CUCUMBERS

Cook time: 20 minutes

By Emily Stimac

gluten free, vegetarian

Ingredients:

3-4 cucumbers
1/2 cup mayonnaise
1/2 cup nonfat yogurt
1 1/2 Tbsp vinegar
1 Tbsp sugar
1 Tbsp milk (as desired)
1-2 tsp finely chopped dill
1/4 cup snipped chives
1/4 tsp pepper
salt
Flowers

A classic from our cookbook 'Good Thymes in the Kitchen' all three editions!

www.thymegarden.com

Directions:

- Peel and score cucumbers with fork, or if preferred peel with a potato peeler creating about 1/4" strips of peeled alternated with 1/4" of not peeled for a striped look. Either way gives it a festive appearance look.
- Slice thinly and place in colander, adding salt between each cucumber. Set in fridge for at least 10 minutes.
- Mix the dressing in a large bowl and set aside until serving time.
- Just before serving, place cucumbers on a clean towel and roll up. Squeeze the moisture out and toss into the dressing.
- Garnish with additional chives and flowers and serve.