

Recipe Corner: Braised Cucumbers with Dill

Prep Time: 10 m | Total Time: 20 m

INGREDIENTS

- 1 1/2 tablespoons unsalted butter
- 1 medium leek, white and pale green parts only, cut into 1/2-inch dice
- 3 pounds tender-skinned cucumbers—peeled in stripes, halved, seeded and cut crosswise 1/2 inch thick
- 2 tablespoons water
- Salt
- 2 tablespoons chopped dill

DIRECTIONS

1. In a large skillet, melt 1 tablespoon of the butter.
2. Add the leek and cook over moderately low heat, stirring, until tender, 4 minutes.
3. Stir in the cucumbers, the remaining 1/2 tablespoon of butter and the water.
4. Season with salt.
5. Cover and cook over moderate heat, stirring a few times, until the cucumbers are crisp-tender, 3 minutes.
6. Uncover and cook over moderately high heat until any liquid has evaporated, about 1 minute.
7. Transfer the cucumbers to a bowl, stir in the dill and serve.



[via Brent Ridge, [Food & Wine](#)]