



Cucamelon Radish Salad with Cilantro Lime Dressing

Lime Dressing

1 small garlic clove, minced
1 Tablespoon lime juice
2 Tablespoons olive oil
1/4 teaspoon salt
1/8 teaspoon black pepper
1/2 teaspoon grated lime peel

1 cup cucamelons
2 red radishes, sliced
2 purple radishes, sliced
1 Tablespoon fine chopped chives
1 to 2 Tablespoons chopped cilantro

Directions:

In a small bowl, mix minced garlic and lime juice; set aside for 10 minutes.

In a small bowl, combine whisk 2 Tablespoons oil with garlic mixture, 1/4 teaspoon salt, 1/8 teaspoon black pepper, and grated lime peel. Set dressing aside.

Slice cucamelons lengthwise into two halves or leave some of them whole. Place in small bowl with sliced radishes, chives and cilantro. Add dressing as desired; toss to coat. Chill in refrigerator until serving.

Cook's Note and About the Recipe:**About Cucamelons:**

Some people called them mouse melons, Mexican sour gherkins, Mexican miniature watermelons, Mexican sour cucumbers, and pepquinos. The plant is native to Mexico and Central America. It is sometimes called a savory fruit, resembling a tiny watermelon. They are about the size of grapes and taste a little like a cucumber, lime or fava bean.

They are used in stir-fries, salads, can be pickled, or just enjoyed as a raw snack. Some people like to add them to salsas or use them like olives for drinks. I loved combining them with radishes for a bright mini salad. If you see them in your market, do give them a try. They are strangely addictive.