

Cucumber and Tomato Salad from *The Ecuador Cookbook* by Christy Buchanan and Cesar Franco

1 onion

1 cucumber, trimmed

½ teaspoon salt

1 tablespoon fresh lime juice

½ tablespoon fresh limejuice

1 tomato, wedged

1 teaspoon minced cilantro

Cure onion with ½ Tablespoon limejuice as follows: Cut onion in half and slice each half as finely as possible so you have thin strips. Rinse strips. Thoroughly rub salt into onion. Marinate for at least 10 minutes. Rinse onion strips several times to remove excess salt. Squeeze out water. Add limejuice. Marinate at least 10 more minutes.

Cut cucumber in half lengthwise. Remove seeds, if desired. Slice into thin half moons. Mix everything together and serve.