



## Irish Smoked Salmon with Pickled Cucumbers and Wood Sorrel

This is a lovely combination of ingredients. Don't worry if you can't find the sorrel though it adds a lovely appearance and a lemony flavour

These cucumbers are immensely popular. Serve with cold meats, pates and terrines, smoked fish, sandwiches, spiced beef and with a sharp and mature cheddar cheese. The pickle keeps well in the fridge, though it does lose its bright green colour. I like to slice the cucumbers and onions really thinly for a more melting and tender result. There will be some of the pickling liquid left after the cucumbers are eaten. I like to save this and use it for sprinkling on thinly sliced onions for an instant pickle.

Organic Irish Smoked Salmon

Pickled Cucumbers

Wood sorrel leaves and lemon wedges

Pickled Cucumbers

2 Cucumber, very thinly sliced or thin slices peeled off the cucumbers from top to bottom with a vegetable peeler

1 small onion, very thinly sliced

225g white sugar

150ml cider or white wine vinegar

1 teaspoon Salt

Mix all the ingredients together. The sugar will dissolve quite quickly and the cucumbers will be ready to eat within an hour. Store covered and chilled.

Slice the salmon into neat slices and serve with the cucumber pickle, a sprinkling of sorrel leaves and a lemon wedge.

*Prepared by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamphuis at St. Patrick's Festival Amsterdam on March 17th 2017 at Splendor*

*Annual Festival of Irish culture: [www.stpatrickamsterdam.com](http://www.stpatrickamsterdam.com)*