**Cucumber and Feta Salad**

1 large cucumber, peeled, seeded, and diced into pea-sized pieces.

Coarse salt

8 oz. feta cheese

¼ cup olive oil

Juice of 1 lemon

1 tbsp. water

Freshly ground black pepper

1 small red onion, peeled and finely diced

1 tbsp. each chopped fresh mint, parsley, and dill

Place cucumber pieces in a colander, mix with a light sprinkling of salt, and let drain 30 minutes to an hour, shaking the colander from time to time.

Crumble the feta into a bowl and mash together with the olive oil, lemon juice, water, and a few turns of black pepper.

Mix in the cucumbers, onions, and herbs. Taste, and add more salt if desired.

Serve with toasted or soft pita triangles or crackers.