

# NYBG

EDIBLE ACADEMY  
JUNETEENTH WEEKEND



## GRILLED CUCUMBERS WITH HOT HONEY AND EDIBLE FLOWERS

Prepared by Ora Kemp  
Serves 4

### Ingredients

- 2 cucumbers
- 1 shallot, sliced
- 2 lemons, juiced
- 1 cup honey
- 4 garlic cloves, pureed
- 2 Tbs chili garlic sauce
- Fresh Herbs
- Edible Flowers
- Olive Oil

### Optional

- Crushed peanuts
- Feta cheese
- Puffed rice (recipe below)

### Instructions

Slice shallots & combine with half of the lemon juice. Set aside to marinate and pickle. Slice cucumbers lengthwise and lightly coat in olive oil. Grill or seer until darkened. While the cucumbers cook, combine honey, pureed garlic, remaining lemon juice and chili salt in a mason. Add salt and pepper to taste. Remove cucumbers from heat and cut into large pieces, roughly 5 per half. Place cucumbers onto a plate for serving. Top cucumbers with pickled shallots, hot honey, fresh herbs, and edible flowers. Optional: add crumbled feta cheese or crushed peanuts for additional layer of flavor and texture. Enjoy!

Puffed Rice – 6 cups  
2 cups rice  
Canola oil

Preheat oven to 250°F. Cook rice according to package directions. Transfer to parchment paper-lined baking sheet; bake for 2 to 2 1/2 hours or until dry to the touch and all the moisture has evaporated. Let cool completely (rice should be dry and hard before frying). Pour enough oil into large saucepan to come 2 inches up side; heat over medium-high heat until instant-read thermometer reaches 425°F. Add a few grains of cooked rice; if oil is hot enough it will start to puff up instantly. Working in batches, carefully add 1/2 cup rice to hot oil; fry for 3 to 6 seconds or until puffed. Using small metal wire sieve, carefully transfer rice to paper towel-lined baking sheet. Let cool completely.