

Cucumber Dill Mousse

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| 6 Kirby or 3 large cucumbers | 1/2 teaspoon Tabasco sauce |
| 1 package gelatin | 1/2 cup fresh dill |
| 4 teaspoons cold water | 3/4 teaspoon salt |
| 1/2 cup mayonnaise | 1/2 teaspoon pepper |
| 1 teaspoon Dijon mustard | 1/2 cup heavy cream |
| 1 1/2 teaspoons Worcestershire sauce | |

If using Kirby's (which are preferable), wash, but do not peel, four of them. If using large cucumbers, peel two of them. Chill a 6-8 cup mold.

Halve the cucumbers lengthwise, and scoop out the seeds with a small spoon. Sprinkle the cucumbers with salt, and place cut-side down on paper towels to drain for about 30 minutes. Rinse off the salt in cold water, and roughly chop. Dry the cut pieces thoroughly on paper towels.

Purée the cut cucumbers until as smooth as possible. Remove the purée to a large bowl. Beat together the mayonnaise and the Dijon mustard with a whisk, and stir it into the puréed cucumbers. Stir in the Worcestershire sauce, the Tabasco, the salt, fresh grindings of pepper, and 1/2 cup of snipped fresh dill.

In a small bowl combine the gelatin with 4 teaspoons of cold water to soften. Place the bowl over a pot of simmering water, stirring until the gelatin is completely dissolved. Thoroughly stir the dissolved gelatin into the cucumber purée, and place in the refrigerator while you proceed with the recipe. Do not let the mixture set.

In a chilled bowl and beater, whip the cream until medium-stiff peaks are formed. Gently fold the whipped cream into the cucumber mixture.

Remove the mold from the refrigerator and rinse out the inside with cold water, discarding as much water as is possible. Pour the mousse into the wet mold, and refrigerate for several hours or overnight, until completely set.

Fill the sink with hot water. Remove the mousse from the refrigerator, and run a thin-bladed knife around the sides. Dip the mold in the hot water for just a few seconds to loosen. Unmold the mousse onto a chilled platter and keep refrigerated.

To serve, peel the remaining cucumbers, and slice very thinly. Decorate the mousse with the sliced cucumbers, and snip a little more dill on the top.