

CUCUMBER SALAD RECIPE

Ingredients

- 1 English cucumber (or two of a smaller variety)
- 1/2 a red onion
- any neutral vinegar
- any neutral oil (or replace the oil with sour cream)
- fresh dill
- salt
- pepper
- sugar

Instructions

1. Thinly slice the cucumber and onion and combine in a bowl.
2. Chop up the dill and put it in. Give it a pinch of salt and pepper, and a big pinch or two of sugar.
3. Splash in maybe a tablespoon each of vinegar and oil to start with. If replacing the oil with sour cream, you might want about half a cup (120 ml).
4. Stir thoroughly and let sit in the fridge for a few hours, or overnight. Stir again and taste. Add more of whatever it needs.

Pair with [Schnitzel](#)

Source <https://youtu.be/4eGNy2E7CVs>

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