



# Cucumber Salad

By J Schmand

*This cucumber salad is refreshing and delicious! A sweet vinegar dressing is boiled, then poured over thinly sliced cucumbers to ensure the best flavor. The salad can be served chilled or at room temperature.*

*Prep Time:*

*10 mins*

*Cook Time: 5 min*

*Additional Time: 1 hr*

*Total Time: 1 hr 15 mins*

*Servings: 8*

## How to Make Cucumber Salad

*Making cucumber salad at home couldn't be easier. You'll find a detailed ingredient list and step-by-step instructions in the recipe below, but let's go over the basics:*

### Ingredients

- 4 cucumbers, thinly sliced*
- 1 small white onion, thinly sliced*
- 1 cup white vinegar*
- $\frac{3}{4}$  cup white sugar*
- $\frac{1}{2}$  cup water*
- 1 tablespoon dried dill, or to taste*

### Directions

- 1. Toss sliced cucumbers and onion together in a large bowl. Set aside.*
- 2. Combine vinegar, sugar, and water in a saucepan over medium-high heat; bring to a boil; pour over cucumbers and onions in the bowl. Stir in dill. Cover and let marinate in the refrigerator for at least 1 hour before serving.*

*: "For a pretty salad, peel only half of each cucumber, leaving strips of skin on each."*

## *Make Cucumber Salad Ahead of Time*

*Making the cucumber salad ahead of time will allow the ingredients to meld, resulting in a bolder flavor. You can prepare the recipe up to two days in advance - store it in an airtight container in the refrigerator until you're ready to serve.*

## *How to Store Cucumber Salad*

*While the flavor will strengthen with time, the cucumbers will lose their crispness after a few days. You can store leftovers in an airtight container in the refrigerator for four to five days.*

## *Nutrition Facts (per serving)*

<i>99</i>	<i>Calories</i>
<i>0g</i>	<i>Fat</i>
<i>25g</i>	<i>Carbs</i>
<i>1g</i>	<i>Protein</i>