

Every year in my vegetable garden, something seems to be more prolific than other years. This year it's the cucumber. This is a pretty simple recipe borrowed from allrecipes.com.



Cucumber Salad

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

Submitted by **JSCHMAND**

Prep Time: 10 mins

Cook Time: 5 mins

Additional Time: 1 hr

Total Time: 1 hr 15 mins

Servings: 8

Ingredients

- 4 cucumbers, thinly sliced
- 1 small white onion, thinly sliced
- 1 cup white vinegar
- ¾ cup white sugar
- ½ 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.

Recipe Tip

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

Nutrition Facts

calories

99

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