

Simple Cucumber Salad



This light, refreshing salad has a perfect combination of cucumbers, vinegar, a sprinkling of dill, a little bit of sugar, and salt. SO simple that it literally comes together in a matter of minutes.

The dressing works with any style of cucumber and the tart freshness of the dill goes great with salmon, white fish, or grilled chicken.

You can put this salad together and serve immediately - or prep ahead and chill in the fridge to serve a couple of hours later. A perfect summer salad!

Ingredients

- 1 medium sized English cucumber OR 4 Mini cucumbers peeled and sliced thinly or shaved into ribbons
- 1/4 cup white vinegar
- 1 tsp finely chopped fresh dill
- 1/2 tsp salt
- 1 tbsp sugar - or to taste

Instructions

- Wash and clean cucumbers. Peel or partially peel the skin of each cucumber with peeler.
- Using the peeler, shave remaining cucumber into long, thin vertical strips and place into bowl.
- Combine vinegar, dill, salt, and sugar into a measuring cup and whisk to combine.
- Pour over the vinegar mixture over the cucumber strips and still to coat evenly.
- Serve immediately or chill for about an hour and then serve.