



GERMAN CUCUMBER SALAD

Makes approximately 4 servings.

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[German Cucumber Salad Recipe](#)

NOTE: Pre-measure all ingredients, if possible. This recipe is great for picnics since there is no mayonnaise.

INGREDIENTS

- 1 Seedless cucumber (10-12 inches) or 2 regular cucumbers (remove seeds if desired)
- 1 Small Purple Onion
- 3 Tbs. White Vinegar
- 0.25 (1/4) tsp. Granulated Sugar
- 0.25 (1/4) tsp. Salt
- 0.25 (1/4) tsp. Black Pepper
- 3 Tbs. Fresh Dill (dried dill-to-water 1:1 ratio)

INSTRUCTIONS

Step 1

Whisk together vinegar, sugar, salt, and pepper in one-quart container with lid (Gallon-size Ziploc® works well, too). Let sugar mostly dissolve before adding dill. Using scissors or paring knife snip dill into vinegar mixture.

Step 2

Peel cucumber, if desired, then thinly slice and add to container with vinegar/dill mixture.

Step 3

Cut purple onion into small slices/wedges. Add to container with cucumbers. Seal and shake well. Set aside for 15 minutes.

Step 4

Periodically shake container, inverting to allow liquids to coat solid ingredients. Best minimum time for salad to “cure” is 30 minutes. Refrigerate and keep longer, if desired.

Step 5

Pour cucumber salad and liquids into serving bowl. Toss to evenly blend onions and cucumbers. Serve with tongs. Enjoy!

Wonderfully yours,

Alice

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