

Cucumber Salad

Prep Time: 10 mins

Chilling Time: 20 mins

Total Time: 30 mins

Serves 6



This cucumber salad recipe features thinly sliced cucumbers, red onion, fresh dill, and a sweet and tangy vinegar dressing. Cooling and refreshing, this summer salad is a perfect BBQ or picnic side dish.

Ingredients

- 2 English cucumbers, very thinly sliced
- ½ large red onion, very thinly sliced
- ¼ cup white wine vinegar
- 1 tablespoon honey or agave nectar
- 1 teaspoon sea salt
- 2 tablespoons chopped fresh dill
- Chopped fresh chives, optional, for garnish
- Freshly ground black pepper

Instructions

1. In a large bowl, toss together the cucumber, onion, vinegar, honey, and salt. Chill for 20 minutes.
2. Transfer to a serving bowl, leaving any excess water behind. Sprinkle with the dill and chives, if desired. Season with several grinds of pepper and serve.

Find it online at <https://www.loveandlemons.com/cucumber-salad/>