

Cucumber Onion Salad

Ingredients:

Serves 4

¼ cup vinegar

2 Tablespoons sugar

1/4 teaspoon salt

1/4 teaspoon black pepper

3 medium cucumbers, scored and thinly sliced

1 onion (peeled, thinly sliced and broken into rings)

1 teaspoon dry dill (if you like)



Directions:

1. In large bowl, mix the vinegar, sugar, salt, and pepper until sugar is dissolved.
2. Rinse and scrub the cucumbers. Score each peeling the length of the cucumber with a fork.
3. Thinly slice the cucumbers into circles.
4. Add the cucumber, onion and dill to the vinegar mixture; toss well.
5. Chill, then serve.

Recipe adapted from Veggie Bites, Jennifer Blazek, Dane County UW-Extension



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