

The World Famous Cucumber Salad



Ingredients

- 3 Cups & 3 Tablespoons of mayo
- 6 Tablespoons dry ranch powder *
- 2.5 Cups of Red Wine Vinegar
- 10 lbs of fresh cucumbers peeled and sliced into 1/4 inch slices
- 2-3 Red Onions Diced
- 1 Dash of Greek Seasoning per serving

*see recipe for homemade ranch seasoning

*when our family makes this at home, we use pickling cucumbers from our garden for a crunchier salad!

Directions

1. In a large bowl, combine ranch powder, red wine vinegar & mayo; whisk until smooth
2. Peel 10 lbs cucumbers and slice into 1/4 inch slices; add to bowl
3. Dice 2-3 red onions; add to bowl and stir gently to combine
4. Refrigerate for a minimum of 4 hours (ideally overnight) before serving.
5. Garnish with a dash of Greek Seasoning per serving

Homemade Ranch Seasoning



Ingredients

- 1/3 cup dry buttermilk powder
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 2 teaspoons dried parsley
- 1 ½ teaspoons dried dill
- 1 – 1 ½ teaspoons dried chives
- 1-2 pinches of salt
- 1-2 pinches of sugar
- ¼ teaspoon fresh cracked black pepper
- ¼ teaspoon mustard powder

Directions

1. In a large bowl, combine all ingredients thoroughly.
2. Place in an air tight container and store in a cool dry place