

Fresh Cucumber Salad

- 2 English cucumbers, very thinly sliced
- ½ large red onion, very thinly sliced
- ¼ cup White Wine Vinegar or Rice 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. (there will be water in the bowl after a bit)
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.