

FAQs

How do you keep the cucumbers crisp in a salad?

Gently coating the cucumber slices with Kosher salt will draw the moisture out, and keep the salad crunchy all night long! Also, keeping the salad in cool environment, and not out in the heat, will allow the cucumbers to stay fresh for longer.

CUCUMBER SALAD

Crunchy, fresh, cucumbers are thinly sliced and tossed in a sweet yet zesty Italian dressing, making this Cucumber Salad ready to serve under 30 minutes!

Prep Time 25 mins Total Time 25 mins Servings 8 servings

INGREDIENTS

- 3 teaspoons kosher salt
- 2 large English cucumbers approximately 1 3/4 pounds
- 3 tablespoons rice wine vinegar
- 1 1/2 teaspoons honey
- 1/4 teaspoon red pepper flakes
- 1 1/2 tablespoons lime juice (fresh squeezed) approximately 1 lime
- 3 tablespoons extra virgin olive oil
- 1/4 cup fresh dill chopped
- 1/4 red onion thinly sliced
- fresh black pepper and salt to taste

INSTRUCTIONS

1. Thinly slice cucumbers so that they are a thickness of about 1/8" thick.
2. Place sliced cucumbers in a colander, sprinkle with salt and stir to coat. Place the colander in the sink to dispose of the residual liquid pulled from the cucumbers. Once all moisture has been drawn from the cucumbers, rinse well with cold water.
3. In a large salad bowl, whisk together vinegar, honey, and lime juice, and add red pepper flakes. Slowly pour in olive oil while whisking until fully incorporated and emulsified.
4. Add sliced onions to the dressing and let them sit for 5 minutes to marinate.
5. Add sliced cucumbers to the bowl and gently stir to coat.
6. Add chopped dill and stir to combine. Season with salt and freshly ground pepper to taste.

NOTES

This salad is best eaten the day it is made to maintain the best crunch and texture. If you have leftover cucumber salad, store tightly covered in the refrigerator for 1-2 days. It does start to get soggy pretty quickly.