

The Kreutzer Kitchen

CUCUMBER SALAD

INGREDIENTS

- 2 Cucumbers
- 1 Red Onion
- 1 teaspoon of salt
- ½ cup of water
- 1 cup white distilled vinegar
- ½ cup white granulated sugar
- 1-3 tablespoons of dill (may substitute sesame seeds)

DIRECTIONS

- Using a Slicer device * thinly slice cucumbers into a bowl large enough with a lid to store salad. Sprinkle teaspoon of salt all over and mix. Sit for 1 hour to allow water to come out of cucumbers. Drain excess water.
- Thinly slice the entire red onion. Combine with cucumber and mix.
- Using a small saucepan set to high heat. Combine water, vinegar and sugar. Mix continuously until sugar completely dissolves. This should take about 3 minutes.
- Cover and chill for at least an hour or longer. Enjoy!*

TIPS & TRICKS*

- I have a slicer attachment for my kitchen aide mixture but any slicing method can be used. Obviously cutting by hand will take a long time. If using a hand slice please be careful not to cut yourself
- May season salad as you would like, I always enjoy adding black pepper or red chili flakes to mine.