

Creamy Cold Cucumber and Dill Salad

Directly from your garden to the table. This recipe is a crisp, cold and delicious salad made with just a few fresh ingredients. Think creamy dill pickle! It's just a few delicious ingredients and the combination gives a light freshness perfect for a hot summer day.

I have several friends who don't care for dill, but always love and want this recipe.

Cucumbers are peeled, and sliced and tossed in a bowl with red onion, vinegar and salt. After resting for about 30 minutes, the cucumbers are drained in a colander for another 30 minutes. The hands on time is minimal and the cucumbers do the rest of the work.

The creamy part includes fresh chopped dill, ground black pepper, and equal parts mayonnaise and sour cream. You don't need a lot of dressing because the cucumbers and onions have soaked up the vinegar and are packed with flavor.

Ingredients

- 4 small to medium cucumbers peeled and sliced
- ½ cup thin sliced red onion
- 1 ½ teaspoons kosher salt
- 1 tablespoon white vinegar
- ⅓ cup mayonnaise
- ⅓ cup sour cream
- 1 heaping tablespoon fresh dill chopped
- Fresh ground black pepper

Instructions

1. Combine the peeled and sliced cucumbers with the red onion in a large glass mixing bowl. Pour the vinegar and salt over the mixture and toss to combine. Cover the bowl with plastic wrap and set aside for 30 minutes, at room temperature.