



Cucumber & Onion Salad

2 cucumbers
1 large sweet onion
1 tsp sugar
pinch salt
fresh ground pepper (to your liking)
2+ Tbsp fresh dill, snipped
4 Tbsp olive oil
3 Tbsp vinegar (cider, rice, white wine)

Cut cucumbers in half lengthwise & scoop out seeds with a spoon. (If paring cukes, do so before cutting). Slice onions very thin (1/8" or thinner). Cut onion in half then slice finely. Combine all in big bowl; mix well. Refrigerate, covered, for about 1 hour or overnight. I left it in overnight ~ I think it mellows the onion that way. Toss before serving.

I can see this with lemon juice instead of vinegar and maybe some lemon zest.

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