

German Cucumber Salad

Serves 4



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 English cucumber, about 1 pound, about 3 cups thinly sliced
- ¼ cup yellow onion, thinly sliced
- 1/3 cup fresh dill, chopped
- 2 tablespoons white vinegar
- 2 tablespoons extra virgin olive oil
- ½ teaspoon sugar
- ¼ teaspoon salt

Directions

1. In a medium bowl, combine vinegar, olive oil, sugar and salt. Add cucumber, onion, and dill. Stir well to combine.
2. For best results, cover and refrigerate for at least one hour before serving to allow flavors to develop.

Recipe from Cook Well Berkeley class: 7-Minute Veggies, Spring 2017