

Simple Cucumber Salad

2 Tbsp. rice vinegar

1 tsp sugar

½ tsp salt

2 sprigs fresh dill, chopped fine

1 small shallot, chopped fine

6 cups fresh cucumbers, sliced thin (I use a mandolin)

1. Whisk vinegar, sugar, and salt in a bowl; stir in dill sprigs and shallots.
2. Add cucumbers and toss to coat with the dressing.

A few tips to the perfect result:

- ✓ Use pickling cucumbers because they have a robust flavor when they are small and the skin is thin. If you use regular garden variety, you will need to peel them first.
- ✓ You may also use red wine vinegar.
- ✓ You may omit the sugar or use a sugar substitute for sugar free.
- ✓ You may add olive oil (2Tbsp EVO).
- ✓ This recipe is better served right away before the cucumbers become soft and let off their water.

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