

## German Cucumber Salad (Gurkensalat) [6 servings]

Kimberly Killebrew, [www.daringgourmet.com](http://www.daringgourmet.com)

### INGREDIENTS

3 medium cucumbers peeled and thinly sliced into rounds (if the cucumbers aren't

waxed you can leave the peels on for more color)

1/3 cup chopped fresh dill

2 tablespoons chopped chives optional - I don't always include these

1 tablespoon dried minced onion more concentrated flavor than fresh onion

3 tablespoons neutral-tasting oil

3 tablespoons white vinegar

1 1/2 teaspoons sugar

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

### INSTRUCTIONS

Place the sliced cucumbers in a medium-sized bowl. In a small bowl, whisk together the

remaining ingredients. Pour over the cucumbers and stir to combine. Cover and chill for

at least 2 hours before serving, stirring it a couple of times. Add salt and pepper to taste.

Serve cold or at room temperature.