

GERMAN CUCUMBER-DILL SALAD (GURKENSALAT)

Prepared by: Beth McElwain, Oktoberfest 2017

1 seedless cucumber (long and skinny, slightly bumpy), or 2 American cucumbers
3 tablespoons cider vinegar or white vinegar
1 tablespoon sugar or to taste
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 small red onion, sliced and broken into rings (optional)
3 tablespoons chopped fresh dill (optional)

Wash the cucumber(s). If you have unwaxed, seedless cucumbers you can leave part or all of the skin on in strips (attractive when sliced). All others should be peeled.

Using a mandolin or a food processor with the thin slicer attachment, or the slicer opening on a cheese grater, slice the cucumber(s) very thinly. Set aside.

Make the dressing by placing the vinegar, sugar, salt, and pepper in a serving bowl and whisking until the sugar dissolves completely.

Add the sliced cucumber, red onion rings, and chopped dill, if using, and toss well. Marinate for 5 or more minutes and serve.

Beth's Notes: Easy and good acidic compliment to heavier German dishes.



