

Vinegar Cucumber Salad

INGREDIENTS

- 2 English cucumbers, thinly sliced
- ¼ small red onion, thinly sliced
- 2 tablespoons chopped fresh dill
- 3 tablespoons red wine vinegar
- 1 tablespoon olive oil
- 1 teaspoon sugar or honey
- ½ teaspoon kosher salt
- Black pepper, to taste

DIRECTIONS

1. Combine the cucumbers, red onion, and dill in a medium bowl.
2. Add the red wine vinegar, olive oil, sugar, salt, and black pepper.
3. Toss well to coat.
4. Refrigerate until ready to serve.
5. Stir again before serving and add to the grazing board or serve as a side salad.