

Cucumber Dill Summer Salad

Recipe Courtesy of FoodieCrush.com

Fresh local herbs and crisp cucumbers are now in abundance, and we want to share this perfect low-calorie side dish. Amazingly simple, this healthy summer salad is sure to please friends and family on warm evenings or casual events. Put a spin on it and add 8 ounces of fresh mozzarella, cut into chunks. You'll be glad you did!

Ingredients:

- 1 pound mixed cucumbers like English cucumbers, cocktail cucumbers and garden cucumbers, sliced into ¼ inch rounds
- ½ red onion, peeled and thinly sliced
- 2 teaspoons kosher salt
- 2 teaspoons granulated sugar
- 2 teaspoons red wine vinegar
- 2 teaspoons white balsamic vinegar
- 2 teaspoons cider vinegar
- ½ cup water
- ¼ cup fresh dill leaves, chopped
- Optional: 8 oz. Mozzarella

Directions:

Combine the sliced cucumbers in a colander set inside a medium size bowl and sprinkle with the salt and sugar. Place in the refrigerator for about an hour. Drain the cucumbers. Add the onion, vinegars, water and dill. Serve or refrigerate. The cucumbers will become more pickled as they sit.

