



### **A New Spin - Grandma's Cucumber Salad**

*Everyone loved the touch of color and surprise cheffy touches.*

3 cups thinly sliced cucumbers

1/2 Tablespoon salt

1/2 small red onion, peeled, thinly sliced

1/4 cup granulated sugar

1/3 cup organic Balsamic white vinegar or champagne white wine vinegar

1/2 teaspoon dried dill and pinch of fennel seeds or pollen

1/2 teaspoon salt or to taste

1/8 teaspoon ground white pepper

- Place cucumbers in a colander; liberally sprinkle with salt. Set aside until water starts to release from cucumbers, about 15 minutes. Drain and rinse cucumbers; pat them dry.
- Mix together cucumbers and onions in a serving bowl.
- In a separate bowl, whisk together the sugar, vinegar, dill and/or fennel, salt, and white pepper until smooth.
- Pour over cucumber mixture; stir until evenly coated.

- Let rest 20 to 30 minutes (or longer in the refrigerator. It improves as the ingredients marry.)
- Salad can be chilled until serving time. Serves: 3 to 4

**Cook's Note:** This recipe can be doubled for a larger serving. For a milder onion flavor, soak the sliced red onion in cold water for 5 to 10 minutes; drain before mixing. I used a thin-skinned English cucumber with fewer seeds. White Balsamic is a sweeter vinegar and champagne or white wine vinegar is more acidic.

**About the Recipe:** Cucumbers and onions were a staple in our childhood home and a treasured recipe from our Appalachian Grandma. Everyone loved the bright flavor and crunchy farm-fresh cucumbers. We added a little color with red onions and used a sweet vinegar combo with just a touch of dill or fennel. The family loved it.