**Dressed Cucumbers**

**Best Equipment – Chef’s knife and cutting board**

**Best Utensil – Measuring spoons**

This is a country favorite for the year-round barbecue or can be a refreshing side dish with chicken, fish, or meat in winter. It looks great in a glass bowl.

**Serves 4**

 1 large cucumber

 1 small red onion

 3 tablespoons vinegar (cider, plain, or flavored)

 1 tablespoon vegetable oil

 1 tablespoon sugar

 1 tablespoon water

 1 1/2 teaspoons salt

 ¼ teaspoon black pepper

**DO THIS FIRST:**

1. Wash the cucumber and slice it as paper-thin as you can.
2. Peel the red onion and slice it as thin as you can.
3. Put the slices in a bowl, mix in the remaining ingredients, and chill.

**VARIATION:** Cucumber-Yogurt Salad

Add ½ cup plain yogurt and 2 tablespoons minced fresh dill

**Let’s Talk**

* This salad is especially beautiful if you score the cucumbers. Drag the times of a fork down the cucumber. When you slice, the edges will look scalloped.
* This is typically made with apple cider vinegar but plain, balsamic, fruited, or herbal vinegar works too.
* The best herb with this is dill. Add ½ teaspoon dried dill when you add the salt and pepper.