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| Cold Cucumber SaladC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh cucumbers.**Ingredients*** 4 small to medium **cucumbers**, peeled and sliced
* ½ cup thin sliced red onion
* 1½ teaspoons kosher salt
* 1 tablespoon white vinegar
* ⅓ cup mayonnaise
* ⅓ cup sour cream
* 1 heaping tablespoon fresh dill, chopped
* Fresh ground black pepper

**Directions** Combine the peeled and sliced cucumbers with the red onion in a large glass mixing bowl. Pour the vinegar and salt over the mixture and toss to combine. Cover the bowl with plastic wrap and set aside for 30 minutes, at room temperature.While the cucumbers are marinating, combine the mayonnaise, sour cream, chopped dill and about ½ teaspoon fresh ground black pepper in a small bowl or measuring cup. Refrigerate until ready to use.Pour the cucumbers into a colander to drain. Leave for 30 minutes, tossing occasionally.Gently mix the cucumbers and dressing together with a spatula until combined. Cover and refrigerate until ready to serve. Garnish with fresh dish and additional black pepper if desired. |

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| Photo/Photo/recipe: [savingdessert.com](https://www.savingdessert.com/cold-cucumber-salad-garden-to-table/) |