

Cucumber Salad

This recipe is from my Mom's Aunt Gertrude & Uncle Stosh. They would make the cucumber salad the day before a fishing trip, and eat it chilled while out in the boat. I have had many varieties of cucumber salads over the years, and this is objectively the best.

Before you start, you should have a high quality mandoline slicer. You will use it to get the cucumbers paper thin. This salad is best served chilled the day after it's made

Ingredients

- 6 to 12 good quality cucumbers. The ends should be firm. The burpless/seedless varieties are preferred. Don't use cucumbers that are bitter or that have yellow in the skin. 6 cucumbers will server about 6 people, and 12 is a good quantity for a holiday family dinner.
- 2 Tblsp of finely minced white or yellow onion. The onions should not be too strong, and not very sweet. Adjust to taste, but be careful of overdoing it.
- Sour cream.
- Freshly ground black pepper.
- Regular table salt.

Instructions

1. Slice cucumbers paper thin. My mom says: *If you think they're thin enough they probably aren't. It's okay for them not to be complete slices. You should be able to see through them.* Every cucumber or two, lightly salt and gently stir to distribute the salt.
2. When all cucumbers are sliced, lightly salt the top and let them sit. Two hours is good.
3. After letting the cukes sit, squeeze as much water out as you can.
4. Add onion.
5. Add enough sour cream to get a nice creamy look.
6. Add lots of fresh black pepper.
7. Salt to taste.

Let sit in fridge before serving. Best served the next day.

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