



## Sweet and Sour Cucumber Salad:

Yield: About 4 servings

Preparation Time: About 20 minutes (plus 1 hour in the fridge)

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none"> <li>• 1/4 cup (50mL) white-wine vinegar</li> <li>• 2 Tbsp (30mL) sugar</li> <li>• 2 Tbsp (30mL) water</li> <li>• 1/4 tsp (1mL) salt</li> <li>• pinch freshly cracked pepper</li> <li>• ½ English cucumber, cut in half lengthwise and sliced thinly</li> <li>• 2 Tbsp (30mL) fresh dill, chopped</li> </ul>	<ul style="list-style-type: none"> <li>• small sharp knife</li> <li>• cutting board</li> <li>• measuring cups and spoons</li> <li>• liquid measuring cup</li> <li>• medium-sized bowl</li> <li>• 2 large spoons</li> </ul>

### Method:

1. Measure the vinegar, sugar, water, salt and pepper and combine in a medium-sized bowl. Stir until the sugar dissolves.
2. Cut a cucumber in ½ lengthwise. Slice the cucumber halves thinly, placing the flat side on the cutting board). Add to the dressing.
3. Tear the dill fronds from the stems. Bunch the dill together and tear into small pieces and add to the cucumber and dressing.
4. Toss to coat with spoons.
5. Cover with plastic wrap and chill for at least an hour or up to 3 days.
6. Toss together before and drain some of the liquid before serving.