

Cucumber and Onion Salad

Courtesy of Carole's Creations

Prep Time: 30 minutes

Cooking Time: 2 minutes

Standing Time: 8 hours or overnight

Serves: 10 or more

CChints: A grapefruit spoon is a great utensil to use with this recipe. The end of the spoon is jagged and it is great for scraping out the seeds inside each cucumber. This recipe can be made a day or 2 before you need to serve and goes great with grilled meats. It is the perfect salad to take on a picnic because it does not contain any dairy products.



6 cups thinly sliced cucumbers, about 4 large
6 cups thinly sliced sweet yellow onions, about 2 large
1/4 cup white vinegar
1/2 cup apple cider vinegar
2/3 cup sugar or Splenda®
1/2 cup water
1 tablespoon dried dill
2 teaspoons salt

Locate a large 12 cup mixing bowl that has a seal or cover for this recipe.

Slice the cucumbers in half and slice down the middle of each half to expose all the seeds. Use the grapefruit spoon to slice out the seeds inside. Cut into thin slices and put them in the large mixing bowl. Slice the onions and add them to the bowl of cucumbers.

In a small saucepan over medium-high heat, stir in the vinegars through the salt. Bring the mixture to a boil, stirring constantly for 1 minute. Pour the hot liquid over the vegetables and blend well. Stir occasionally for 15 -30 minutes. As the dressing starts to work, the veggies will shrink a little. Use this time to do a little kitchen clean up.

Apply to seal/cover to the bowl and refrigerate for 8 hours or overnight, stirring at least 2 times.

Serve using a slotted spoon to allow the dressing to drip off before putting this salad on a plate.