

Cucumber Salad

Recipe By *OU Kosher*



Cooking and Prep:  4
h 15 m

Serves:  4

No Allergens

Preference: Parve

A healthy, easy make-ahead salad that is also kosher for Passover. Courtesy of Women's Branch of the Orthodox Union

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Carb

Source: OU Kosher

Ingredients (7)

Main ingredients

- 2 large cucumbers
- 1 and 1/2 teaspoons salt
- 2 teaspoons lemon juice
- 1 tablespoon oil

- 1 tablespoon sugar
 - 2 tablespoons chopped dill or 3 cubes **Gefen Frozen Dill**
 - 1/2 cup thinly sliced onion (red or white)
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Start Cooking

Prepare the Salad

1. Peel and thinly slice cucumbers (may be done in a food processor) into a medium bowl. Sprinkle with salt.
2. Place plate on top of cucumbers and weigh down with large can. Let stand at least one hour.
3. Drain and rinse with cold water.
4. Combine lemon juice, oil, sugar and dill in a serving bowl. Mix in onion and cucumber.
5. Refrigerate several hours or overnight.