

Easy Pickled Cucumber Salad That Lasts for Weeks (But You'll Eat It Sooner!)

Fresh Pickled Cucumber Salad - Crisp, Zesty & Fridge-Friendly



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 medium cucumbers, thinly sliced
1 small onion, thinly sliced
1 cup white vinegar
 $\frac{1}{2}$ cup water
2 tbsp sugar
1 tsp salt
 $\frac{1}{2}$ tsp black pepper
 $\frac{1}{2}$ tsp garlic powder
... tsp red pepper flakes (optional for heat)
Fresh dill, chopped (optional garnish)

DIRECTIONS

- 1.** Combine Vegetables: In a large mixing bowl, combine the thinly sliced cucumbers and onions. Toss to mix evenly.
- 2.** Make the Pickling Brine: In a small saucepan, add:
 - 3.** White vinegar
 - 4.** Water
 - 5.** Sugar
 - 6.** Salt
 - 7.** Pepper
 - 8.** Garlic powder
 - 9.** Red pepper flakes (if using)
- 10.** Bring to a gentle simmer, stirring until the sugar and salt dissolve completely-about 2-3 minutes.
- 11.** Pour Over Vegetables: Carefully pour the hot vinegar mixture over the cucumber and onion slices. Stir everything well to ensure all slices are coated.
- 12.** Cool & Refrigerate: Let the mixture cool to room temperature. Then transfer to 2 quart-sized mason jars or an airtight container. Refrigerate for at least 4 hours, ideally overnight.
- 13.** Garnish & Enjoy: Before serving, sprinkle with fresh dill for a burst of herby brightness. Serve chilled as a side dish, salad topper, or straight from the jar.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pickled-cucumber-salad-that-lasts-for-weeks-but-youll-eat-it-sooner/>