

Logan's Famous Cucumber Salad: The Ridiculously Fresh & Easy Side Dish You'll Make All Summer

Ingredients, Swaps, and Notes



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10 min

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INGREDIENTS

Cucumbers (2, sliced): The star of the show! English or Persian cucumbers are my top pick here. Their skin is thin and unwaxed, so you don't need to peel them, and they have fewer seeds and a less watery texture. If you're using a standard garden cucumber, I recommend peeling it and scooping out the seeds to prevent the salad from becoming too watery.

Tomato (1, diced): A ripe, juicy tomato adds a hint of sweetness and a lovely color. Roma tomatoes work well because they are meatier with fewer seeds. However, a beautiful heirloom tomato or a handful of cherry tomatoes sliced in half would also be delicious.

Red Onion (1/2, thinly sliced): Red onion provides a sharp, slightly spicy bite that cuts through the coolness of the cucumber. For a milder flavor, you can soak the sliced onion in cold water for about 10 minutes before adding it to the salad. This little trick tames its raw intensity.

Lemon Juice (Juice of 1 lemon): Freshly squeezed lemon juice is non-negotiable! The bottled stuff just doesn't compare. It provides the bright, acidic punch that brings the whole salad to life.

Olive Oil (1 tbsp): A good quality extra-virgin olive oil adds a touch of richness and helps create the simple vinaigrette. You don't need a lot; just

enough to coat the vegetables lightly.

Salt and Pepper (to taste): Simple seasonings are all you need. Kosher salt and freshly cracked black pepper are perfect.

Herbs: Fresh dill is a classic pairing with cucumber. Fresh parsley, mint, or cilantro would also be fantastic additions.

Cheese: Crumbled feta cheese adds a salty, creamy element that takes this salad to the next level.

Spice: A pinch of red pepper flakes can add a welcome kick of heat.

Vinegar: If you don't have a lemon, a splash of red wine vinegar or apple cider vinegar can work in a pinch.

How to Make Logan's Style Cucumber Salad:

Tips for Success:

Chill Your Ingredients: For the most refreshing salad, make sure your cucumbers and tomato are chilled before you start.

Slice Onions Thinly: Use a sharp knife or a mandoline to get paper-thin slices of red onion. This ensures you get a pleasant onion flavor in every bite without it being overwhelming.

Salt Your Cucumbers (Optional Pro Tip): If you have an extra 15 minutes, you can salt your sliced cucumbers. Place them in a colander, sprinkle with salt, and let them sit for 15-30 minutes. The salt will draw out excess water, resulting in an extra-crunchy cucumber. Just be sure to rinse the salt off and pat them dry before adding to the salad, and adjust your final seasoning accordingly.

Taste and Adjust: The measurements are a starting point. Taste the salad before serving and adjust the seasoning, lemon juice, or olive oil to your preference.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

[Classic Spaghetti Recipe with Homemade Sauce](#)

[These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#)

[This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#)

[A Light, Tangy Chicken Salad I Actually Crave \(and there's no mayo in sight!\)](#)

[This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#)

Final Thoughts:

DIRECTIONS

1. This will be the easiest side dish you make all week!
2. Preparation time: 5 minutes Cooking time: 0 minutes Servings: 4
3. Step 1: Combine the Vegetables In a medium to large bowl, add your sliced cucumbers, diced tomato, and thinly sliced red onion. Give them a gentle toss to mix everything together.
4. Step 2: Dress the Salad Drizzle the fresh lemon juice and olive oil over the vegetables.
5. Step 3: Season and Toss Sprinkle generously with salt and freshly cracked black pepper. Using a pair of tongs or two large spoons, toss everything together until the vegetables are evenly coated with the dressing.
6. Step 4: Serve Chilled For the best flavor and texture, serve the salad immediately while it's crisp and cold. You can also let it marinate in the refrigerator for about 15-20 minutes to allow the flavors to meld, but don't let it sit for too long, or the cucumbers will soften.
7. Tips for Success: Chill Your Ingredients: For the most refreshing salad, make sure your cucumbers and tomato are chilled before you start.
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10. Taste and : Adjust: The measurements are a starting point. Taste the salad before serving and adjust the seasoning, lemon juice, or olive oil to your preference.
11. Serving Suggestions and Pairings: This cucumber salad is the ultimate team player; it pairs well with almost anything, especially summer fare. It's fantastic alongside grilled meats like chicken, steak, or fish. It's also the perfect cooling contrast to spicy dishes.
12. For a light and healthy lunch, serve it next to A Light, Tangy Chicken Salad I Actually Crave (and there's no mayo in sight!). On a busy weeknight, it's a wonderfully fresh side for a hearty one-pan meal like this Mexican Chicken and Rice Casserole. And of course, wash it all down with a tall glass of Blueberry Lemonade for the perfect summer meal.
13. Storage and Leftover Tips: This salad is definitely best enjoyed the day it's made, as the cucumbers are at their crispiest. However, you can store leftovers in an airtight container in the refrigerator for up to 24 hours. The cucumbers will soften a bit as they sit in the dressing, but the flavor will still be delicious. I don't recommend freezing this salad.
14. More Recipes You Will Love: If you love simple, crowd-pleasing recipes like this one, here are a few more of my favorites from the blog that you should try!
15. Classic : Spaghetti Recipe with Homemade Sauce
16. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
17. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit
18. A Light, : Tangy Chicken Salad I Actually Crave (and there's no mayo in sight!)
19. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
20. Final Thoughts: This Logan's Style Cucumber Salad is a testament to the fact that simple is often best. It's a celebration of fresh, seasonal ingredients and a recipe that will undoubtedly become a staple in your kitchen, just as it is in mine.
21. I hope you give it a try! If you do, please leave a comment below and let me know what you think. I love hearing from you! And don't forget to follow ChefManiac on social media for more easy and delicious recipes.

SWAPS & NOTES

The magic of this salad lies in the quality of its ingredients.

Here's what you'll need and some tips to make it shine.

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/logans-famous-cucumber-salad-the-ridiculously-fresh-easy-side-dish-youll-make-all-summer/>