

Cucumber Salad: Crisp, Refreshing & Tangy with Dill & Red Onion

Cucumber Salad: Your Crisp, Refreshing, and Tangy Taste of Summer!



TIME

5-10 min

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Recipe Card

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ChefManiac

INGREDIENTS

2 large cucumbers, thinly sliced (English or Persian cucumbers are ideal)

1/2 red onion, thinly sliced

1/4 cup white vinegar or apple cider vinegar

1 tablespoon sugar (granulated)

1/4 cup cold water

1 tablespoon fresh dill, chopped (or 1 teaspoon dried dill)

Salt and freshly ground black pepper, to taste

Swaps and Notes:

Cucumbers: English or Persian cucumbers are recommended as they have thin skins and fewer seeds, making them ideal for slicing without needing to peel or deseed. Regular cucumbers can be used, but you might want to peel them and scoop out large seeds.

Red Onion: Thinly slicing the red onion is key. If you find raw onion too strong, you can soak the sliced onion in ice water for 5-10 minutes, then drain before adding to the salad.

Vinegar: White vinegar provides a clean, sharp tang. Apple cider vinegar offers a slightly fruitier note.

Sugar: Balances the tanginess of the vinegar. Adjust to your desired level of sweetness.

Fresh Dill: Fresh dill is crucial for the bright, herbaceous flavor. Dried dill can be used in a pinch, but fresh is superior. You could also add a

tiny bit of fresh parsley.

Salt & Pepper: Adjust to your taste. A good pinch of salt helps draw out some moisture from the cucumbers and enhances flavor.

Directions:

Prepare Vegetables: In a large bowl, combine the thinly sliced cucumbers and thinly sliced red onion.

Whisk Dressing: In a separate small bowl or a jar with a tight-fitting lid, whisk together the white vinegar (or apple cider vinegar), granulated sugar, cold water, chopped fresh dill (or dried), salt, and freshly ground black pepper. Whisk vigorously (or shake the jar) until the sugar is completely dissolved and the dressing is well combined.

Dress & Toss: Pour the prepared dressing over the cucumber and red onion mixture in the large bowl. Toss gently but thoroughly to coat everything evenly with the tangy dressing.

Chill & Serve: Cover the bowl with plastic wrap and refrigerate for at least 30 minutes before serving for best flavor. This allows the flavors to meld and the salad to become wonderfully refreshing. Taste and adjust seasoning (more salt, pepper, sugar, or vinegar) if needed before serving. Serve chilled as a refreshing side dish.

Tips for Success:

Thin Slices: Use a mandoline slicer (with caution!) or a very sharp knife to get uniform, very thin slices of cucumber and red onion. This ensures a delicate texture and better flavor absorption.

Don't Over-Salt Initially: Salt can draw out moisture from cucumbers. Start with the recommended amount and adjust after chilling.

Fresh Dill is Best: While dried dill works, fresh dill makes a noticeable difference in the salad's brightness and aroma.

Chill Time: The 30-minute chilling period is important for the flavors to meld and for the salad to become perfectly cold and refreshing.

Make Ahead: This salad holds up well for a few hours in the fridge, making it great for meal prep or taking to a potluck.

Serving Suggestions and Pairings:

Grilled Meats: Perfect alongside grilled chicken, fish, or pork.

Sandwiches & Burgers: A light and tangy counterpoint to richer main courses.

Picnics & Potlucks: A classic, refreshing addition to any spread.

Light Lunch: Enjoy it on its own or alongside a scoop of protein.

Storage and Leftover Tips:

More Recipes You Will Love:

For another light and tangy salad, check out my A Light, Tangy Chicken Salad I Actually Crave (and There's No Mayo in Sight!).

For a vibrant and refreshing layered dip, my Mediterranean Garden Layer Dip is a fantastic choice.

For a healthy and easy grain salad, my Easy Quinoa Salad is a must-try.

DIRECTIONS

1. Making this : Crisp Cucumber Salad is incredibly quick and easy - just slice, mix, and chill!
2. Prepare : Vegetables: In a large bowl, combine the thinly sliced cucumbers and thinly sliced red onion.
3. Whisk : Dressing: In a separate small bowl or a jar with a tight-fitting lid, whisk together the white vinegar (or apple cider vinegar), granulated sugar, cold water, chopped fresh dill (or dried), salt, and freshly ground black pepper. Whisk vigorously (or shake the jar) until the sugar is completely dissolved and the dressing is well combined.
4. Dress & : Toss: Pour the prepared dressing over the cucumber and red onion mixture in the large bowl. Toss gently but thoroughly to coat everything evenly with the tangy dressing.
5. Chill & : Serve: Cover the bowl with plastic wrap and refrigerate for at least 30 minutes before serving for best flavor. This allows the flavors to meld and the salad to become wonderfully refreshing. Taste and adjust seasoning (more salt, pepper, sugar, or vinegar) if needed before serving. Serve chilled as a refreshing side dish.
6. Tips for Success: Thin Slices: Use a mandoline slicer (with caution!) or a very sharp knife to get uniform, very thin slices of cucumber and red onion. This ensures a delicate texture and better flavor absorption.
7. Don't : Over-Salt Initially: Salt can draw out moisture from cucumbers. Start with the recommended amount and adjust after chilling.
8. Fresh : Dill is Best: While dried dill works, fresh

dill makes a noticeable difference in the salad's brightness and aroma.

9. **Chill : Time:** The 30-minute chilling period is important for the flavors to meld and for the salad to become perfectly cold and refreshing.
10. **Make : Ahead:** This salad holds up well for a few hours in the fridge, making it great for meal prep or taking to a potluck.
11. **Serving Suggestions and Pairings:** This Cucumber Salad is a versatile and refreshing side dish that complements almost any meal, especially during warm weather:
12. **Grilled : Meats:** Perfect alongside grilled chicken, fish, or pork.
13. **Sandwiches & : Burgers:** A light and tangy counterpoint to richer main courses.
14. **Picnics & : Potlucks:** A classic, refreshing addition to any spread.
15. **Light : Lunch:** Enjoy it on its own or alongside a scoop of protein.
16. For other vibrant and healthy salads, you might also enjoy my Best Cowboy Caviar or my colorful Peach Watermelon Salad.
17. **Storage and Leftover Tips:** Store any leftover Cucumber Salad in an airtight container in the refrigerator for up to 2-3 days. The cucumbers may soften slightly over time, but the flavors will still be delicious. If it seems to have released too much liquid, you can gently drain some before serving.
18. **More Recipes You Will Love:** If you loved the fresh, simple, and refreshing nature of this salad, here are a few more fantastic savory and bright recipes that I think you'll absolutely love:
19. For another light and tangy salad, check out my A Light, Tangy Chicken Salad I Actually Crave (and There's No Mayo in Sight!).
20. For a vibrant and refreshing layered dip, my : Mediterranean Garden Layer Dip is a fantastic choice.
21. For a healthy and easy grain salad, my : Easy Quinoa Salad is a must-try.
22. And for other zesty, fresh veggies, check out my Blistered Shishito Peppers with Zesty Spicy Sauce.
23. **Final Thoughts:** This Cucumber Salad is a true summer essential - incredibly crisp, tangy, and bursting with refreshing flavor. It's easy to make, healthy, and perfectly complements a wide range of dishes. Give it a toss, and enjoy this delightful, cool side!
24. What's your favorite classic summer salad that brings back memories? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

of fresh dill all come together beautifully in a tangy, slightly sweet vinegar dressing.

It's incredibly quick to prepare, requires no cooking, and

makes for a fantastic cooling counterpoint to richer dishes.

It's light, hydrating, and always a crowd-pleaser at picnics, barbecues, or any summer gathering!

Regular cucumbers can be used, but you might want to peel them

and scoop out large seeds.

TIPS FOR SUCCESS

Thin Slices: Use a mandoline slicer (with caution!) or a very sharp knife to get uniform, very thin slices of cucumber and red onion.

This ensures a delicate texture and better flavor absorption.

Don't Over-Salt Initially: Salt can draw out moisture from cucumbers.

Start with the recommended amount and adjust after chilling.

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

Original recipe: <https://chefmaniac.com/cucumber-salad-crisp-refreshing-tangy-with-dill-red-onion/>