

Creamy Cucumber Salad: A Refreshing Summer Side Dish

There are some dishes that just scream summer, and for me, a



TIME
15-20 min

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INGREDIENTS

3 medium cucumbers (about 1.5 lbs), peeled and thinly sliced
1/2 red onion, thinly sliced (optional, but adds a nice bite)
1 cup sour cream
2 tablespoons white vinegar (or apple cider vinegar)
1 tablespoon granulated sugar
1 teaspoon fresh dill, chopped (or 1/2 teaspoon dried dill)
1/2 teaspoon salt, or to taste
1/4 teaspoon black pepper, or to taste

DIRECTIONS

- 1.** Prepare : Cucumbers: If desired, peel the cucumbers. Using a sharp knife or a mandoline, thinly slice the cucumbers into uniform rounds. If using, thinly slice the red onion.
- 2.** Optional: Salt Cucumbers: For extra crispness and to prevent a watery salad, place the sliced cucumbers in a colander. Sprinkle with 1/2 teaspoon of salt and let them sit for 15-20 minutes. Gently press out any excess water before adding them to the dressing. (Skip this step if you're short on time or prefer a softer texture.)
- 3.** Make the : Dressing: In a medium bowl, whisk together the sour cream, white vinegar, granulated sugar, fresh dill, salt, and black pepper until well combined and smooth.
- 4.** Combine: Add the sliced cucumbers and red onion (if using) to the bowl with the dressing. Gently toss until all the cucumber slices are evenly coated.
- 5.** Chill: For best results and to allow the flavors to meld, cover the bowl and refrigerate the salad for at least 30 minutes before serving. This also ensures the salad is nice and cold.

SWAPS & NOTES

Cucumbers: English cucumbers work great here as they have fewer seeds and thinner skin, meaning less work for you.

Regular slicing cucumbers are also perfect, just be sure to peel them.

For an extra crisp texture, you can salt the sliced cucumbers for 15-20 minutes, then drain any excess water before adding them to the dressing.

This helps prevent the salad from becoming watery.

TIPS FOR SUCCESS

Uniform Slices: Thin, uniform cucumber slices ensure that each bite has the perfect crunch and that they absorb the dressing evenly.

A mandoline slicer is excellent for this.

Don't Skip the Chill: Chilling the salad is crucial.

It allows the flavors to deepen and the cucumbers to become even more refreshing.

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

Original recipe: <https://chefmaniac.com/creamy-cucumber-salad-a-refreshing-summer-side-dish/>