

## Creamy Cucumber Salad with Dill and Red Onion: A Summer Classic

Creamy Cucumber Salad with Dill and Red Onion



**TIME**  
**20-30 min**

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**ChefManiac**

### INGREDIENTS

- 3 large English cucumbers, thinly sliced
- 1/2 small red onion, thinly sliced
- 1 cup sour cream
- 2 tbsp white wine vinegar or apple cider vinegar
- 1 tbsp sugar
- 1/4 cup fresh dill, finely chopped
- 1/2 tsp salt
- 1/4 tsp black pepper

#### Swaps and Notes:

**Cucumbers:** English cucumbers are perfect because they have a thin skin and fewer seeds, so you don't need to peel them. If you're using a different variety, you may want to peel them and scoop out the seeds.

**Sour Cream:** Full-fat sour cream gives the best flavor and creamy texture. For a lighter version, you can use plain Greek yogurt.

**Vinegar:** White wine vinegar or apple cider vinegar both work well, providing a great tang.

**Dill:** Fresh dill is a must for this recipe. Dried dill just won't give you the same bright, fresh flavor.

#### How to Make Creamy Cucumber Salad:

**Prep the Cucumbers:** Thinly slice the cucumbers and red onion. Place them in a large bowl and toss with 1/2 tsp of salt. Let them sit for about 20-30 minutes. This draws out excess water and helps keep the salad from becoming watery.

**Drain the Water:** After the cucumbers and onions have rested, drain the liquid that has accumulated in the bowl. You can do this by gently squeezing them or by placing them in a colander. This step is crucial for a non-soggy salad.

**Make the Dressing:** While the cucumbers are resting, whisk together the sour cream, vinegar, sugar, chopped fresh dill, and black pepper in a separate bowl.

**Combine and Chill:** Add the drained cucumbers and red onion to the bowl with the dressing. Gently toss everything together until the vegetables are evenly coated. Cover the bowl and refrigerate for at least 1 hour before serving. This allows the flavors to meld and the salad to become perfectly chilled.

**Tips for Success:**

**Thinly Slice:** Use a mandoline slicer if you have one to get perfectly thin, uniform slices of cucumber and onion. This ensures a great texture.

**Don't Skip the Salt:** The salting and draining step is the most important part of this recipe. It prevents a watery salad and keeps the cucumbers crisp.

**Let it Chill:** The chilling time is essential. The salad tastes so much better once the flavors have had time to meld together.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

My Light Tangy Chicken Salad is another great mayo-free salad option.

For a quick dinner that feeds a crowd, these Sheet Pan Quesadillas are a lifesaver.

**Final Thoughts:**

## DIRECTIONS

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7. **Let it : Chill:** The chilling time is essential. The salad tastes so much better once the flavors have had time to meld together.
8. **Serving Suggestions and Pairings:** This creamy cucumber salad is the ultimate side dish for any summer meal. It pairs beautifully with grilled chicken, hamburgers,

or even fried fish. For a complete Southern-inspired meal, serve it alongside my Cajun Chicken Sausage Gumbo or with my Tomato Skillet with Okra and Sausage. And for a refreshing drink to pair with your meal, my Blueberry Lemonade is the perfect choice.

9. **Storage and Leftover Tips:** This salad is a great make-ahead dish. It will keep well in an airtight container in the refrigerator for up to 2 days. After that, the cucumbers may start to lose some of their crispness.
10. **More Recipes You Will Love:** If you're looking for other easy, delicious, and crowd-pleasing recipes, be sure to check out these other favorites:
11. **My Light :** Tangy Chicken Salad is another great mayo-free salad option.
12. **For a quick dinner that feeds a crowd,** these : Sheet Pan Quesadillas are a lifesaver.
13. **Final Thoughts:** This Creamy Cucumber Salad is a perfect example of a timeless classic that brings simple joy to any table. It's easy, refreshing, and a wonderful way to enjoy the fresh flavors of summer. I hope this recipe becomes a staple in your home, just as it is in mine.
14. **If you give this recipe a try,** I'd love to hear how it turned out! What's your favorite classic summer salad? Let me know in the comments below!

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## TIPS FOR SUCCESS

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

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