

Cucumber Ranch Crack Salad: A Cool and Creamy Crowd-Pleaser

Why This Recipe is a Favorite



TIME
10-15 min

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INGREDIENTS

2-3 cups sliced cucumbers (English or regular cucumbers, peeled or unpeeled)
4-6 strips of bacon, cooked crispy and crumbled
¾ cup ranch dressing
¾ cup shredded sharp cheddar cheese
... cup thinly sliced red onion (optional, for a little bite)
2 tablespoons fresh dill, chopped (optional, but highly recommended)
Salt and black pepper to taste

DIRECTIONS

- 1. Prep :** Ingredients: If not already cooked, cook the bacon until crispy. Drain on a paper towel-lined plate and crumble once cooled. Thinly slice the cucumbers and red onion (if using). Chop the fresh dill (if using).
- 2. Combine :** Salad Ingredients: In a large mixing bowl, combine the sliced cucumbers, crumbled bacon, shredded cheddar cheese, and sliced red onion (if using).
- 3. Dress the :** Salad: Pour the ranch dressing over the ingredients in the bowl.
- 4. Toss and :** Season: Gently toss everything together until the cucumbers, bacon, and cheese are evenly coated in the dressing. Add the fresh dill (if using) and season with salt and black pepper to taste.
- 5. Chill and :** Serve: For best results, cover the salad and refrigerate for at least 30 minutes to allow the flavors to meld. This step is optional but highly recommended. Serve chilled.

SWAPS & NOTES

Cucumbers: English cucumbers are great because they have thin skins and fewer seeds, but regular garden cucumbers will work just as well.

If using regular cucumbers, you might want to peel them and scoop out the seeds for a less watery salad.

Bacon: Thick-cut bacon adds a nice, meaty texture.

You can also use pre-cooked bacon bits to save time.

TIPS FOR SUCCESS

Dry Cucumbers are Key: After slicing the cucumbers, pat them dry with a paper towel.

This prevents the salad from becoming watery.

Chill for Flavor: While you can serve this salad immediately, a short chill time (30 minutes to an hour) really allows the flavors to come together beautifully.

Crumble the Bacon Last: Add the bacon right before serving to keep it as crispy as possible.

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