

Classic Cucumber Tomato Salad with Sweet Vinegar Dressing

1 teaspoon salt, or to taste



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INGREDIENTS

1/4 cup vegetable oil
1/4 cup sugar
1 teaspoon salt, or to taste
1 teaspoon freshly ground black pepper, or to taste
3 cucumbers, peeled and sliced 1/4-inch thick
3 tomatoes, cut into wedges
Splash of vinegar
Dash of crushed red pepper
Optional: 1/2 onion, cut or sliced

DIRECTIONS

1. Prepare the vegetables: Peel the cucumbers and slice them about 1/4 inch thick. Cut the tomatoes into wedges. If using onion, slice or cut it and set it aside with the vegetables.
2. Mix the dressing: In a bowl, combine the vegetable oil, sugar, salt, black pepper, a splash of vinegar, and a dash of crushed red pepper.
3. Combine everything: Add the cucumbers, tomatoes, and onion if using. Toss everything together until the vegetables are well coated.
4. Chill: Refrigerate the salad for about 2 hours so the flavors can come together and the vegetables can marinate.
5. Serve: Serve cold and give it a quick stir before bringing it to the table.

SWAPS & NOTES

Peeling the cucumbers gives the salad a softer, classic texture, but you can leave some or all of the peel on if you like a little extra color and crunch.

Tomatoes should be ripe but still firm enough to hold their shape after chilling.

Wedge-cut tomatoes work especially well because they stay hearty in the dressing.

The splash of vinegar can be adjusted depending on how tangy you like your salad.

TIPS FOR SUCCESS

Use fresh, firm cucumbers and tomatoes for the best texture.

Since the salad marinates, starting with good produce really matters.

That short rest in the refrigerator helps the dressing soak into the vegetables and gives the salad its best flavor.

Taste the dressing before chilling and adjust as needed.

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