

Everyday Cucumbers

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 2 medium cucumbers, sliced 1/4 to 1/2 inch thick
- 1 medium red onion, sliced 1/4 inch
- 1 tablespoon granulated sugar, or to taste
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly cracked black pepper
- 1/2 cup apple cider vinegar

INSTRUCTIONS

1. Toss cucumber, onion, sugar, salt and pepper; let rest 15 minutes.
2. Add vinegar and let rest 20 minutes or refrigerate up to 4 hours.
3. If chilled, let come to room temperature before serving.

NOTES

With the vinegar, add in one medium tomato, cut into 1/2-inch-thick slices, then quartered. One rule I tend to follow with cucumber salad is that when it is a homegrown garden cucumber from my backyard, a roadside stand, or the farmer's market, I sometimes leave the peel on. Grocery store cucumbers - even when purchased by the store from a local source - sometimes have a waxy coating to enhance their appearance and make them last longer. I do recommend peeling those.