

# Iced Refrigerator Cucumber Salad

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

## Ingredients

- 2 extra large cucumbers
- 1 cup packed sliced Vidalia or other sweet onion
- 1/2 tablespoon kosher salt
- 1 cup white vinegar
- 2 tablespoons granulated sugar, or to taste
- 3 cups ice cubes (about one tray)

## Instructions

1. Peel and slice cucumbers about 1/4 inch thick.
2. Add half of the cucumbers in the bottom of a covered storage bowl, sprinkle with half of the salt and top with half of the onions.
3. Repeat layers. dividing cucumbers, salt and onion in at least 2 layers.
4. Whisk together the vinegar and sugar; beat in 2 of the ice cubes until melted. Pour over the cucumbers.
5. Crush remaining ice and layer over the top. Refrigerate for 8 hours or up to 24 hours, drain, reserving liquid, and serve. Repack any leftover salad in a Mason jar with reserved liquid and refrigerate.

**Notes:** Recipe may be successfully doubled. Substitute sliced red onion if you prefer. Also good with sliced sweet bell pepper added as well as a half teaspoon each of pickling spices, celery seed, mustard seed and crushed red pepper flakes, to taste, added to the vinegar mixture. Boil, then cool before pouring over the salad. After the marinating period, transfer your salad with the liquid into a Mason jar to keep it more visible. Keeps well in the refrigerator.

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