

Cucumber Salad with Creamy Buttermilk Herb Dressing

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2 large cucumbers, peeled and cut thick
1/2 tablespoon kosher salt
1 medium Vidalia onion, quartered and sliced thick, set aside 1/4 cup

For the Dressing:

1/2 cup real mayonnaise
1/2 cup sour cream
1 garlic clove, finely minced
2 tablespoons apple cider vinegar
2 teaspoons granulated sugar
1/2 teaspoon freshly cracked black pepper, or to taste
1 green onion, chopped
1/4 cup chopped fresh parsley
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon dill weed, optional
1/4 cup buttermilk or heavy cream, more or less

Peel cucumbers and slice about 1/2 inch thick. Add to a colander placed on a rimmed dish, toss with salt and let rest for at least 30 minutes to draw out some of the water. Do not rinse.

Halve and slice the onions into thick slices setting aside and mincing 1/4 cup of the slices. For the dressing, whisk together all ingredients, except buttermilk; add minced onions. Add enough buttermilk to reach desired consistency. Add dressing to cucumbers and onions; toss, cover tightly and store in refrigerator for several hours, or preferably overnight, until well chilled, stirring occasionally. Toss and garnish with a sprinkle of additional fresh parsley before serving.

Tip: After the salting step, run the cucumbers through your salad spinner to spin off any remaining moisture and excess salt before proceeding with the recipe.

Cook's Notes: I used dried Italian seasoning and [Bragg's organic sprinkle seasoning](#) for the dried herbs. Add a little shaved radishes or thin sliced purple onion for color.

Source: <http://deepsouthdish.com>

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