

DILL

## German Cucumber Salad

Recipe by  
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German cucumber salad or "Gurkensalat" is, in our humble opinions, one of the best side dishes you can possibly make with fresh dill. It's easy, it's make-ahead, it's cheap, it's low-calorie, and—of course—it's a delicious accompaniment to meat, sausage, or anything heavy.



**4 side portions**

Serving Size



**40 min - 24 hr**

Total Prep Time

## Ingredients & Equipment

Large prep bowl  
Paper towels

FROM YOUR FARM SHARE  
3 tsp (at least) fresh dill

FROM YOUR PANTRY  
2 large cucumbers  
1/2 onion  
1/2 cup sour cream  
2 tbsp sugar  
2 tbsp white vinegar  
2 tsp dried parsley  
1 tsp paprika

## Instructions

1. Thinly slice 2 large cucumbers. Then cut half an onion into equally thin, bite-sized slices.
2. Spread the cucumber slices onto a sheet tray or large plates in a single layer. Season with a pinch or two of salt and let rest for 30 minutes.
3. Meanwhile, mix sour cream, sugar, vinegar, dill, and parsley together in a large bowl.
4. After 30 minutes, working in batches, wring out seasoned cucumber slices using paper towels or a very clean dish cloth, this will help the dressing stick and prevent a soupy salad.
5. Mix cucumbers and onion into the sour cream mixture, check for seasoning, and add another pinch or two of salt if necessary. Check also for dill flavor—we like to add a little extra at this stage, but the flavor becomes more prominent over time.
6. Refrigerate for at least 8 hours or, for best results, overnight. Garnish with a scant pinch of paprika to serve.