

Cucumber Salad

- 2 cucumbers
- Kosher salt
- 1 cup plain Greek-style yogurt
- 3 cloves garlic, crushed
- juice of two-three limes, or three tablespoons white vinegar
- 4 teaspoons dill (fresh or dry)

Peel the cucumbers, cut them in half lengthwise, lightly scrape to remove most seeds. Place cucumber slices on a paper towel, and lightly salt.

Combine the remaining ingredients in a separate bowl and whisk until smooth.

Mix cucumbers into the dressing. Season with salt as needed.

Cover and refrigerate at least 3 hours.

Serves: 3-4

Preparation time: 20 minutes, plus 3 hours to chill

– [Subscriptions \(1\)](#)

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