

Saba David's Cucumber Salad

5 large firm and fresh cucumbers

1 medium onion

1 finely sliced red pepper (optional but adds nice color and crunch)

a handful of fresh dill well cleaned and chopped OR 2 squares of frozen chopped dill

1/4 cup of vinegar (cider vinegar is fine)

1/4 cup + 1 tablespoon of sugar

1 heaping teaspoon of salt (fine, not coarse)

Scrub the cucumbers, leave the peel on, cut off the ends. Wash the red pepper, peel the onion. Thinly and evenly slice the cucumber into rounds, the onion into rings and separate them and the red pepper into small strips. Layer them into a container with a snap seal and right in the container top with the dill, vinegar, sugar and salt. Snap the lid on and shake vigorously. Go about your business in the kitchen and shake from time to time till the cukes give up their liquid and they settle nicely. It's preferable to let them marinate a few hours or even overnight in the fridge. The longer they marinate the more "pickle-y" they get. Keeps well 4-5 days in the fridge. Very refreshing served as a side to salmon, chicken or beef.