

# Easy Cucumber Salad with Dill

Yield: 6 servings

Prep Time: 15 minutes

Chill Time: 1 hour

## Ingredients:

1-pound cucumbers (cleaned and sliced into 1/8 rounds)

½ red onion, peeled and thinly sliced

2 teaspoons kosher salt

2 teaspoons coconut sugar

2 teaspoons red wine vinegar

2 teaspoons white balsamic vinegar

2 teaspoons apple cider vinegar

2 tablespoons water

¼ cup fresh dill leaves, chopped

1. Combine the sliced cucumbers in a colander set inside a medium size bowl and sprinkle with salt and sugar. Let sit for about one hour to remove excess water.
2. Drain the liquid and place cucumbers in large glass bowl. Add the onion, vinegars, and dill.
3. Allow to chill one hour if time allows. The cucumbers will become more pickled as they sit.