

A top-down view of a light-colored bowl filled with sliced cucumbers, fresh dill, and a creamy dressing. A semi-transparent white circle with a dotted border is centered over the bowl, containing the recipe text. The background is a wooden surface.

Cucumber Dill Salad

Ingredients:

2 cucumbers	1 tsp sugar
1/3 cup finely chopped fresh dill	1 tsp white wine vinegar
1 tsp garlic	Salt and pepper to taste
1/3 cup mayonnaise	1/2 white onion*

Method:

1. Thinly slice cucumbers.
2. Finely chop onion and mix with cucumbers in a large bowl
3. Add Dill.
4. In a separate bowl; mix garlic, mayonnaise, sugar, white wine vinegar, salt, and pepper.
5. Add dressing to cucumbers. Mix well.
6. You can serve immediately, but for best results, chill in refrigerator an hour before serving.

Source: A Fork Stale

<https://www.aforkstale.com/cucumber-and-dill-salad-recipe/>

White Onion: Victoria Park