

Summer Cucumber Salad

Peek inside the fridge of most Scandinavians on any given summer day and you'll likely find a bowl of cucumber salad. Whether made with sour cream or vinegar, as in our version, it's a refreshing accompaniment to almost anything. It's a midsummer's dream.

See Cook's Note on choosing cucumbers and using up extra dill.

Ingredients

2 tablespoons white wine vinegar
2 teaspoons Dijon mustard
3/4 teaspoon granulated sugar
2 tablespoons fresh dill fronds, chopped
1/4 teaspoon kosher salt
Freshly ground black pepper
1 pound mini cucumbers (Kirby or Persian), thinly sliced

Directions

Combine the vinegar, mustard, sugar, dill, salt, and pepper to taste in a medium bowl. Toss the cucumbers in the dressing and adjust seasonings if necessary.

Cook's Notes

It's best to use cucumbers with thin skins and small or no seeds. Japanese, Persian or mini cukes work really well, as do Kirbys. If your cukes have tough, thick skins, you can peel half of the skin off in long alternating stripes or peel them completely. If your cukes have large seeds, halve the cukes lengthwise and scrape the seeds out before slicing them.

Dill is such a delicate-looking herb that is surprising that it packs such a wallop of flavor. A little certainly goes a long way. No matter how much or little you buy, you're bound to have a decent amount left over. Some ways to use it up are: compound butter; yogurt dressings, dips, or soups; savory crepes or pancakes; potato salad; pickles; frittatas and omelets; chicken soup. Almost anyplace you'd use an herb is a candidate.

total time: 12 minutes

active prep: 12 minutes

serves: 6

difficulty: easy