Vinegared Cucumber-Dill Salad

**INGREDIENTS**

1 English/hothouse cucumber, sliced thinly into coins
1 cup yellow onion, sliced thinly into rings or julienne cut
2-3 Tablespoons salt
1-2 Tablespoons sugar
2-4 Tablespoons white vinegar
2 Tablespoons fresh dill weed, chopped

**PEAK SEASON**

Summer
In some cuisines, this salad is served as a lightly-pickled palate cleanser as is; in other places, sour cream will be added (maybe ½ - 1 cup for this recipe) to create a creamy and refreshing salad. Try it both ways!

**DIRECTIONS**

1. Layer a mix of onions and cucumbers into a large nonreactive bowl, seasoning each layer with an even sprinkle of salt and sugar. Once all cucumbers and onions are in the bowl, toss together gently and add a little more salt and sugar.

2. Allow this bowl to sit for 15 to 30 minutes, then pour into a colander and allow the liquid to drain off.

3. Once the cucumbers and onions have dripped sufficiently dry, place them in a bowl and add the vinegar and dill. Mix well, and add more salt or sugar as you need to balance out the flavors.

Recipe provided by Eastern Market Chef Aaron Egan