

Treasure Barrel

Cucumber Vinegar Salad – Easy Swedish Style

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Swedish** Cuisine	**Side Dish** Course

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1/4 cup white vinegar
- [ ] 1 tbsp sugar
- [ ] 1 tbsp fresh lemon juice
- [ ] 2 tbsp chopped fresh dill
- [ ] 1/2 tsp sea salt

Instructions

1. Slice the cucumbers as thinly as you can; I use a mandoline for even ribbons.
2. In a bowl whisk together vinegar, sugar, lemon juice, and sea salt until dissolved.
3. Toss the cucumber slices in the dressing, let them sit for 5-7 minutes, stirring once.
4. Stir in fresh dill just before serving, taste and adjust seasoning if needed.

Nutrition per serving

45 kcal	1 g	10 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cucumbers release a lot of water, gently pat them dry before dressing.
- A splash of olive oil can add a silky mouthfeel, but keep it light.
- For a spicy kick, sprinkle a pinch of red pepper flakes – see our spicy Korean side.