

Sweet-and-Sour Cucumbers with Fresh Dill

BON APPÉTIT JULY 2004

YieldMakes 6 to 8 servings

Ingredients

1 1/2 pounds cucumbers, unpeeled, very thinly sliced

1 tablespoon coarse kosher salt

1/2 cup distilled white vinegar

1/4 cup finely chopped fresh dill

3 tablespoons sugar

1/2 teaspoon freshly ground black pepper

Preparation

Place cucumber slices in colander. Sprinkle with salt; toss to coat. Let stand 15 minutes, stirring occasionally.

Meanwhile, for dressing, stir vinegar, dill, sugar, and pepper in large bowl until sugar is dissolved. Drain cucumbers well; pat dry. Add cucumbers to dressing and stir to blend. Refrigerate at least 15 minutes and up to 2 hours; serve cold.