Dill Cucumber Sour Cream Salad

4 cucumber side portions, about 150 g each before draining losses · Active 15 min · Total 45 min

Ingredients

- 1 lb 5 oz cucumber, trimmed and seeded if very watery, thinly sliced (600 g prepared)
- 1/2 teaspoon fine salt (3 g), for draining
- 1/2 cup pasteurized plain sour cream (120 g)
- 1 tablespoon cider vinegar (15 ml)
- 1 teaspoon sugar (4 g)
- 2 tablespoons chopped fresh dill (8 g)
- 1 oz red onion, very thinly sliced (30 g)
- 1/8 teaspoon black pepper

Set out

Knife and board, Colander, Bowl to catch drainage, Small mixing bowl, Covered serving bowl, Refrigerator, Small whisk for the dressing

Allergens

Milk. Check labels and substitutions.

Make it

1. Wash and prepare cucumber, taking the 600 g weight after any watery seed core is removed. Toss slices with salt in the colander over a bowl and refrigerate 20 minutes. Discard drainage and squeeze slices gently with clean hands; do not rinse.

2. Whisk sour cream, vinegar, sugar, dill and pepper in the small bowl. Fold through drained cucumber and thin onion in the covered serving bowl.

3. Refrigerate 10 minutes, then serve four side portions using a clean spoon. Keep any reserve refrigerated until needed.

A cool contrast with a hot pan

Choose a serving bowl that can stay in the refrigerator until the casserole’s rest begins. The salad needs no last-minute oven space, making it useful beside a bake with a precise finishing time.

A useful detail

The 45-minute total includes slicing,20 minutes refrigerated draining, mixing and 10 minutes chilling. This is a cold side, not a main meal or a shelf-stable pickle.

Keep it well

Keep covered at 40°F (4°C) or below and use within 24 hours or an earlier sour-cream deadline. Return promptly to refrigeration after serving; discard if out longer than 2 hours, or 1 hour above 90°F (32°C). Do not freeze. Some dressing loosens as the cucumber releases more water.