

Paprika Cucumber Salad

From – *The Vegetarian Epicure Book Two*

4 to 5 cucumbers
salt to taste
1/3 cup white wine vinegar
½ large onion, sliced paper thin
2 tsp sweet paprika
1 Tbsp minced fresh dill or 1 tsp dried
1 ½ tsp sugar
fresh ground pepper to taste
pinch of hot paprika (optional)

- Peel the cucumbers, cut them in half lengthwise, and seed them. Slice the cucumber halves thinly, toss them with a generous amount of salt, and leave them to drain in a colander for 30 minutes.
- Prepare the dressing by combining the vinegar, onion, paprika, dill, sugar, and pepper. Stir it up well and put it aside for 30 minutes.
- Give the cucumbers a quick rinse and pat them dry with a tea towel. Combine the cucumbers and the dressing in a medium bowl and toss until all the cucumber slices are evenly coated. Taste and correct the seasoning if necessary.
- Chill the salad for at least 20 minutes and stir up again before serving.



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