

Plate Dream

Creamy German Cucumber Salad

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**German** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 cup sour cream
- [ ] 2 tbsp white vinegar
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tbsp sugar
- [ ] 2 tbsp fresh dill, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash cucumbers, trim the ends, then slice them very thinly—use a mandoline if you have one.
2. Lay the slices on a paper towel, sprinkle lightly with salt, and let sit for 5 minutes to draw out moisture.
3. In a bowl, whisk together sour cream, vinegar, lemon juice, sugar, and dill until smooth.
4. Pat the cucumber slices dry, then gently fold them into the creamy dressing, coating each slice lightly.
5. Season with a pinch of salt and pepper, cover, and refrigerate for at least 30 minutes before serving.

Nutrition per serving

120 kcal	2 g	8 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sharper tang, increase the vinegar by a half teaspoon.
- For extra crunch, add a handful of thinly sliced red onion.
- Serve chilled; the salad loses its snap if left at room temperature too long.