



Kitchen Cheat Sheet: Sour Cream Cucumber Salad

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Extras

- Depending on your tastes you can use a large or small red onion. I like lots of onion so I use large.
- Salting the cucumbers gets rid of excess moisture that can make your salad watery. I'd advise against skipping this step unless you're going to eat it right away.
- If you're using English or fresh garden cucumbers there's no need to peel them.
- Choose smaller cucumbers for best results.
- Vidalia onions are a delicious alternative to the red onions.
- Don't use big cucumbers. They just aren't as delicious as the smaller ones.
- I use lots of cracked black pepper because Mom did but I know some people prefer to use white pepper so the finished dish doesn't look speckled.
- A mandolin slicer or food processor makes creating even-sized slices of cucumber a breeze!

Variations

- Add fresh dill to make it more of a Polish cucumber salad recipe. My mom didn't care for dill in hers.
- Use plain Greek yogurt instead of sour cream and you've got a Greek cucumber salad.
- Sprinkle paprika on top for a Hungarian cucumber salad.
- Add some crushed red pepper flakes for an unexpected punch of fresh flavor.
- Add a squeeze of lemon juice.
- Add a clove of garlic, minced.

Storage

Store leftover creamy cucumber salad in an airtight container in the refrigerator for up to 4 days. After that it gets kind of watery.

This easy salad recipe is best served fresh – it doesn't freeze well.

I like to put the leftover salad between slices of white bread for cucumber sandwiches so we pretty much never have any to worry about.

FAQs

Can I make this ahead of time?

Absolutely. In fact, it's even better the next day after the flavors have had time to gossip and mingle. Just store it in the fridge in an airtight container.

Can you make this creamy cucumber salad with Greek yogurt?

You can! It will have a slightly different texture and taste but it's definitely an acceptable substitute.

Why do you salt the cucumber slices?

This is called "sweating". The salt removes some of the water from the slices and keeps the cucumbers from getting soggy in the dressing.

How do I make my cucumber salad less watery?

By using the "sweating method" above. It keeps your salad from being watery and only takes a few extra minutes.

Nice to have...

As an Amazon Associate, I earn commission from qualifying purchases.

Pyrex colors covered glass bowls are pretty enough for serving but have their own covers. I can't get enough of these!