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Ultimate Cucumber Salad

INGREDIENTS

2 English cucumbers thinly sliced
1 teaspoon Himalayan salt
6-7 tablespoons white balsamic vinegar (I use @seggianofoods)
4 tablespoons of olive oil
2 tablespoons fresh dill minced
Pepper to taste

PREPARATION

- 1 Slice the cucumbers thinly.
- 2 Combine cucumbers in a bowl with the salt. Place in the refrigerator for about an hour. Drain the cucumbers.
- 3 Add the olive oil, dill and vinegar. Let sit for about 30 minutes before serving. Add salt and pepper to taste.
- 4 Note: I used @seggianofoods white balsamic vinegar which is on the sweeter side. If needed, use a tablespoon of maple syrup.

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