

Gurkensalat German Cucumber Salad

Savannah · 28/09/2024



Prep Time

8 hrs 50 mins

Difficult

Medium

Servings

4

Description

Gurkensalat is a traditional German salad that I have loved since I was a child This recipe is quick easy and delicious I like to use unpeeled cucumbers for more texture and flavor but you can peel them if desired For maximum flavor be sure to marinate for at least three hours if you cant do the full eight

Ingredients

- - 2 large cucumbers
- sliced thin - $\frac{1}{2}$ medium onion
- sliced thin (Optional) - 1 teaspoon salt - $\frac{1}{2}$ cup sour cream - 2 tablespoons white sugar - 2 tablespoons white vinegar - 1 teaspoon dried dill - 1 teaspoon dried parsley - $\frac{1}{4}$ teaspoon paprika
- or to taste

Instructions

1. Spread cucumber and onion slices onto a large platter; season with salt on both sides. Let rest for 30 minutes
2. then drain in a colander and squeeze to remove excess moisture. Blot dry with paper towels. Stir sour cream
3. sugar
4. vinegar
5. dill
6. and parsley together in a large bowl. Gently fold in cucumber and onion slices until coated. Cover and refrigerate
7. 8 hours to overnight. Garnish with paprika to serve. Recipe Tip You can change up the flavor by using cider vinegar instead of white vinegar.