

## Dilled Swedish Cucumber Salad

### Ingredients:

- 1 English cucumber, thinly sliced
- 1 small red onion, thinly sliced
- 1/3 cup apple cider vinegar
- 2 tablespoons water
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1 tablespoon finely chopped fresh dill



### Directions

1. Toss cucumber and red onion in a small bowl. Set aside.
2. Combine vinegar, water, salt, and sugar in a medium bowl. Add to red onions and cucumber. Add dill and toss to coat.
3. Cover and set aside for 30 minutes to allow the flavors to marinate before serving.

*Makes 4 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***