

# Marinated Cucumbers

## Description

I like my cukes marinated in a mixture of two parts vinegar to one part oil. You can adjust it however you like. The longer it sits, the better it gets. Until it gets slimy. Don't wait that long.

## Ingredients

- 1 english cucumber thinly sliced
- 1/4 red wine vinegar
- 2 tbsp olive oil
- 1/4 tsp salt
- 2 pinch sugar

## Instructions

Place the cucumbers in a bowl.

Whisk together the remaining ingredients in a measuring cup and pour over the cukes.

Stir to coat well, Adjust the seasonings if necessary.

Let it sit for at least 15 minutes or up to a few hours before eating.

Nat's Note: You could also add fresh herbs (dill is especially good in this!), minced garlic, or chili flakes to the dressing.



## Summary

**Yield:** 4

**Source:** Perry's Plate

**Prep Time:** 10 minutes

**Category:** Appetizers

**Cuisine:** American

**Tags:** new pdf