

Crisp Cucumber & Dill Salad

Ingredients	Instructions
<ul style="list-style-type: none">• 1 cucumber, very thinly sliced• 1 celery stalk, very thinly sliced• 1 small red onion, very thinly sliced• ½ cup sour cream (or more to taste)• ½ cup balsamic vinegar (or more to taste)• ½ cup plain yogurt• 4 tbsp mayonnaise• 1 lime, juiced• 4 tsp white sugar• 2 tsp fresh dill, chopped• Salt and pepper, to taste	<ol style="list-style-type: none">1. Salt cucumbers: Put cucumber slices into a colander/strainer and sprinkle with salt. Let them sit until water begins to bead on the slices, (about 10 minutes). Shake to drain water from cucumber slices.2. Dressing: Whisk together vinegar, sour cream, yogurt, mayonnaise, lime juice, sugar, and dill.3. Mix Veggies & Toss: In a bowl, combine cucumber, celery and red onion slices. Pour the dressing over the veggies, toss to combine. Taste and add salt and pepper, as needed.4. Chill: Put in the refrigerator for at least 30 minutes before serving. Serve chilled.