



Marinated Cucumber Salad (AKA Refrigerator Sweet Pickles)

Serves 4 or more

Ingredients

- $\frac{1}{4}$ cup apple cider vinegar
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{2}$ tsp. crushed red pepper flakes
- 2 tsp. fine Sea Salt
- 2 English or Japanese cucumbers
- Purple onion or radishes for color or garnish, if desired

Instructions

Slice the cucumbers (unpeeled, not seeded) into a large glass bowl by hand or with a mandoline. Boil together the vinegar, sugar, red pepper flakes and salt just until sugar dissolves, about 5 minutes from the start. Pour hot dressing over the cucumbers, stir around a bit and refrigerate the glass bowl with everything inside covered with plastic wrap. Leave in the refrigerator for about an hour. Once the salad has cooled, transfer everything to a tupperware container with a lid that you can seal and shake to distribute the dressing and coat all the cucumber slices. Refrigerate overnight or for several hours, and shake it around a few times when you remember to do so.

Drain before serving – the salt in the recipe causes the cucumbers to release a lot of liquid. Wonderful and easy!

Note: if you use regular cucumbers, be sure to peel the skin, cut the cucumber in half lengthwise and remove the seeds! Then slice into half rounds and proceed.