

# Cucumber Dill Salad Recipe

Yield: 6 cups

## Ingredients

3 persian cucumbers  
1 medium red onion  
1 Tbsp dill (fresh or dried)  
1 Tbsp fresh mint  
1 teaspoon sesame seeds  
Salt & pepper, pinch  
2 cups distilled white vinegar  
1 cup water  
2/3 cup sugar



## Instructions for Adults

Assist with supervision of safe knife skills and use of the stovetop.

## Instructions for Kids

- Use the large edge of a box grater or a knife to thinly slice the cucumbers and onions. Place in a large mixing bowl.
- Chop or tear the dill and mint into small pieces. Add to the cucumber and onions. Add the sesame seeds. Add a pinch of salt and ground black pepper.
- In a medium stockpot, place the vinegar, water, and sugar. Heat over medium heat just until the sugar is dissolved. Carefully pour the hot liquid over the sliced cucumber and onions. Stir just until combined. Cover and place in the refrigerator for at least 1 hour or overnight before serving.

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