

Creamy Cucumber Salad

Fresh and crispy creamy cucumber salad with tangy dressing. Perfect summer side dish ready in 10 minutes. Great with grilled meats and barbecues.

10 min
PREP

10 min
TOTAL

8
SERVINGS

Easy
DIFFICULTY

Creamy Cucumber Salad

Ingredients

- 2 cucumber
- 1 cup red onion
- 1 cup sour cream
- 1 cup mayonnaise
- 1 cup dill
- 1 cup parsley
- 1 cup radish
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the Cucumbers**

Peel the 2 cucumbers if desired, then slice them into thin rounds about 1/8-inch thick using a mandoline or sharp knife. Place the sliced cucumbers in a large colander.
- 2** Sprinkle 1 teaspoon of salt over the cucumbers and toss to coat evenly. Let sit for 15 minutes to draw out excess water.
- 3** Rinse the cucumbers thoroughly under cold running water to remove the salt. Pat completely dry with paper towels, pressing gently to remove as much moisture as possible.
- 4 Make the Dressing**

Whisk together 1 cup sour cream, 1 cup mayonnaise, 1 cup vinegar, 1 teaspoon garlic powder, 1 teaspoon salt, and 1 teaspoon pepper in a large mixing bowl until smooth and well combined.
- 5 Assemble the Salad**

Add the dried cucumbers and 1 cup thinly sliced red onion to the bowl with the dressing. Toss gently with a large spoon until all ingredients are evenly coated.
- 6 Chill and Serve**

Cover the bowl with plastic wrap and refrigerate for at least 30 minutes to allow the flavors to meld and the salad to chill completely. Serve cold.

Tips

Choose English, Persian, or Kirby cucumbers for the best texture and flavor. Look for firm, bright green cucumbers without soft spots or yellowing.

Always salt the sliced cucumbers and let them drain for 10-15 minutes to remove excess water. This prevents the salad from becoming watery and concentrates the cucumber flavor.

Use a mandoline slicer or sharp knife to create uniformly thin cucumber slices, ensuring even flavor distribution and attractive presentation.

Pat the salted cucumbers completely dry with paper towels after rinsing to ensure the dressing adheres properly and doesn't get diluted.

Chill the salad for at least 30 minutes before serving to allow the flavors to meld together and develop fully.

For best results, consume the salad within 1-2 days of making it, as cucumbers continue to release moisture over time.

Add fresh herbs like dill, chives, or parsley just before serving to maintain their bright color and fresh flavor.

Store leftover salad in an airtight container in the refrigerator and give it a gentle stir before serving to redistribute the dressing.