

Champagne Vinegar-Cucumber Salad

Servings: 4

Ingredients:

- 3 Persian cucumbers, thinly sliced on a diagonal
- $\frac{3}{4}$ teaspoon kosher salt, plus more
- 1 tablespoon olive oil
- 1 tablespoon Champagne wine vinegar
- $\frac{1}{3}$ cup torn dill sprigs

Directions:

- Combine cucumbers and $\frac{3}{4}$ tsp. salt in a medium bowl. Massage cucumbers, gently at first to keep them from breaking, then more vigorously as they release water, until they soften and expel most of their liquid. Drain, return to bowl, and toss with oil and vinegar.
- Just before serving, toss dill into cucumbers; season with salt if needed.