- Prep Time: 15 minutes
- Cook Time: 0 minutes
- Chill Time: 30 minutes (optional, but recommended)
- Total Time: 45 minutes
- Yield: 6-8 servings as a side dish
- Skill Level: Easy (Intensity: Low)

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Ingredients

For the Salad:

- 2 large English cucumbers (or 4-5 Persian cucumbers), thinly sliced
- 1 teaspoon kosher salt (for drawing out water)
- 1/2 small red onion, very thinly sliced
- 1/4 cup fresh dill, chopped
- 2 tablespoons fresh chives, chopped

For the Creamy Ranch Dressing:

- 1/2 cup full-fat sour cream or plain Greek yogurt
- 1/4 cup mayonnaise
- 1 tablespoon apple cider vinegar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried parsley
- 1/2 teaspoon dried dill weed
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt (or to taste)
- Pinch of cayenne pepper (optional, for a subtle kick)

Instructions

Step 1: Prepare the Cucumbers (The Crucial First Step)
Begin by washing and drying your cucumbers. Slice them thinly—about 1/8-inch thick. A mandoline slicer works wonders here for consistency, but a sharp knife is perfectly fine. Place the cucumber slices in a colander over a bowl or in the sink. Sprinkle them with the 1 teaspoon of kosher salt and toss gently to coat. Let them sit for 10-15 minutes. This process, called “salting,” draws out excess water, ensuring your salad stays crisp and creamy rather than becoming a soupy mess.

Step 2: Make the Creamy Ranch Dressing

While the cucumbers are draining, prepare the dressing. In a medium bowl, combine the sour cream (or Greek yogurt), mayonnaise, apple cider vinegar, garlic powder, onion powder, dried parsley, dried dill weed, black pepper, and a pinch of cayenne if using. Whisk everything together until smooth and well-combined. Taste the dressing and add salt as needed. Remember that the cucumbers are already salted, so be cautious not to over-salt the dressing. Set it aside.

Step 3: Assemble the Salad
After the cucumbers have sat for 10-15 minutes, you'll notice a pool of liquid in the bowl beneath the colander. This is exactly what you want. Gently pat the cucumber slices dry with a clean kitchen towel or paper towels to remove any remaining surface moisture. In a large serving bowl, combine the drained cucumber slices and the thinly sliced red onion. Pour the creamy ranch dressing over the top and add the fresh chopped dill and chives. Gently toss everything together until all the cucumber and onion slices are evenly coated in the dressing.

Step 4: Chill and Serve
For the best flavor, cover the salad and refrigerate for at least 30 minutes before serving. This allows the flavors to meld and the dressing to thicken slightly. Give it a good stir before serving. Garnish with a little extra fresh dill or a sprinkle of black pepper if desired. Serve cold.

Nutrition Information

Disclaimer: The following nutritional information is an estimate and is provided for informational purposes only. It is calculated using standard ingredient measurements and a nutritional database. Actual values may vary based on the specific brands and exact quantities of ingredients used.

Serving Size: 1 of 8 servings (approximately 1/2 cup)

- Calories: 125 kcal
- Total Fat: 11g
- Saturated Fat: 4g

- Cholesterol: 18mg
- Sodium: 280mg
- Total Carbohydrates: 5g
- Dietary Fiber: 1g
- Total Sugars: 3g
- Protein: 2g