Cucumbers with Dill

Yield: 4 servings  
Total Time: 20 minutes

Ingredients
- 2 small cucumbers, thinly sliced
- 2 small onions, thinly sliced
- 6 tablespoons cider vinegar
- 3 tablespoons water
- 3 tablespoons chopped fresh dill, or 1 tablespoon dried dill
- 1/8 tsp salt
- 1/8 tsp pepper

Preparation Instructions
1. Combine cucumbers and onions in a large bowl. Season with salt and toss until thoroughly combined.
2. Leave the mixture to stand in a cool place for 5-10 minutes to let the flavors mix.
3. Add the cider vinegar, water, and dill to the cucumber and onion mixture. Toss all ingredients together until well combined. Chill in the refrigerator for a few hours, or until ready to serve.

Nutrition Analysis
Per Serving: 45 calories; 0g fat (0g saturated, 0g trans); 0mg cholesterol; 80mg sodium; 9g carbohydrate (1g dietary fiber; 4g sugar); 1g protein. Vitamin A 4%, Vitamin C 10%, Calcium 4%, Iron 4% Daily Value.

Cost
- Per serving: $1.04
- Total ingredient cost: $12.69