

Choco Fever Dream

Creamy German Cucumber Salad – Refreshing Summer Side

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**German** Cuisine	**Side Dish** Course

Ingredients

Main Ingredients

- [ ] 2 large English cucumbers, thinly sliced
- [ ] 1/2 cup sour cream
- [ ] 2 tbsp white wine vinegar
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1/4 cup fresh dill, finely chopped
- [ ] Freshly ground black pepper to taste

Optional Add-ins

- [ ] 1 tsp honey (for a natural sweet note)
- [ ] 1 tsp mustard for subtle depth

Instructions

1. Wash the cucumbers, then slice them thinly on a mandoline; place in a colander, sprinkle with salt, and let them sit for 10 minutes.
2. Meanwhile, whisk together sour cream, vinegar, lemon juice, sugar, and a pinch of pepper in a bowl until smooth.
3. After the cucumbers have released water, gently pat them dry with paper towels and transfer to a large mixing bowl.
4. Pour the dressing over the cucumbers, add the chopped dill, and toss gently until every ribbon is coated.
5. Cover and refrigerate for at least 30 minutes; the flavors will meld and the texture will stay crisp.
6. Before serving, give the salad a quick stir, adjust salt or sugar if needed, and garnish with a few extra dill sprigs.

Nutrition per serving

140 kcal	2 g	9 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier bite, increase vinegar by 1 tsp.
- For a richer flavor, replace half of the sour cream with Greek yogurt.
- This salad pairs beautifully with grilled bratwurst or a simple potato salad.