Uborkasaláta

Quick · Make-ahead · Serves 4

Ken's note: TBD

The Hungarian cucumber salad: cucumbers sliced very thin, salted and drained, then dressed with vinegar, a little sugar, sour cream, and paprika. Garlic and dill are optional. The salt-and-drain method, the optional sweet onion, and the dill come from an oil-and-vinegar cucumber salad that is served with chicken paprikás, turned here into the sour-cream version.

Ingredients

- 2 medium cucumbers, peeled and sliced very thin
- 1 Tbsp kosher salt, divided
- ½ small sweet onion or 1 small yellow onion, sliced very thin (optional)
- 4 tsp red wine vinegar or white wine vinegar, divided
- 1–2 tsp sugar
- ½ cup sour cream
- ½–1 tsp sweet paprika
- 1 small garlic clove, grated (optional)
- 2–3 Tbsp snipped fresh dill (optional)
- Black pepper

Method

1. Put the cucumbers in a colander and toss with about 1½ tsp of the salt. If you’re using onion, put it in a small bowl with the remaining 1½ tsp salt and about 1 tsp of the vinegar. Let both stand 10–30 minutes, then rinse in cool water, squeeze gently, and blot dry.
2. Toss the cucumbers (and onion, if using) with the remaining vinegar, the sugar, sour cream, paprika, and the garlic and dill if you’re using them. Taste — a pinch more sugar or a splash more vinegar if it needs it — and add pepper. Chill at least 30 minutes. The cucumbers stay crisp for several hours.