

Creamy Cucumber Onion Salad

3 med. cucumbers	1 / 4 to 1 / 2 c. apple cider vinegar
1 med. sweet onion, thinly sliced	6 Tbl fresh (2 Tbl dry) dill, chopped
1 Tbl. honey	1 / 2 tsp. salt
1 c. plain yogurt	Dash pepper

1. Peel and seed cucumbers. Then thinly slice them into a bowl.
2. Mix in the onion.
3. In a small bowl, mix honey, yogurt, vinegar, dill, salt and pepper.
4. Pour over cucumbers and stir.
5. Let chill at least 4 hours.

Tomatoes can be chopped and added to the salad or sliced and served with the salad.