

Creamy Blue Cheese and Cucumber Salad

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This super simple cucumber salad is punctuated with small cubes of blue cheese, giving it a creamy, strong flavour. If you don't like the strength of blue cheese, it may be better for you to use something like a mild feta instead.

Ingredients:

2 cucumbers
1 small onion
1 tsp. salt
250ml soured cream
75g blue cheese, crumbled
2 tbsp. white wine vinegar
2 tbsp. freshly chopped dill
1 tbsp. caster sugar
Pinch pepper

Directions:

1. Peel the cucumber, cut in half and then scoop out the seeds. Slice into half moons, then sprinkle with salt. Leave for half an hour.
2. Meanwhile, thinly slice the onion. Mix with the soured cream, vinegar, dill, caster sugar and pepper. Gently stir in the cheese.
3. Pat the cucumber dry and then stir into the dressing. Refrigerate for half an hour before serving.

Author: Laura Young