

# Tangy Cucumber Salad

Serves: 6

## Ingredients:

- 1/4 cup apple cider vinegar
- 2 tbsp. olive oil
- 2 tsp. sugar
- 1 tsp. salt
- 2 lbs. cucumbers (about 4 medium)
- 2 tbsp. finely chopped fresh chives
- Black pepper to taste

## Instructions:

- Place the vinegar, oil, sugar, salt and a few grinds of pepper in a large bowl and whisk to combine.
- Slice the cucumbers into this 1/8 inch-thick rounds. Place them in the bowl, add the chives, and toss to combine.
- Cover and refrigerate for at least 30 minutes or overnight to allow the flavors to meld. Taste and season with salt and pepper as needed before serving.