Earth to Veg

GURKENSALAT (German Cucumber Salad)
(Kelly Zhang)

Ingredients:

- One cucumber, preferably seedless
- ¾ tsp kosher salt or ½ tsp fine salt
- ¼ small red onion *can sub with 1tbsp of dehydrated onion flakes or 1 tsp onion powder

Dressing:

- ¼ cup fresh dill, chopped
- 1 tbsp white vinegar *can sub with white wine vinegar
- 1 tbsp oil *can sub with 1/4 cup vegan sour cream or vegan yogurt, preferably no sugar added*
- ½ tsp sugar
- ¼ tsp ground black pepper

Instructions:

- Slice the cucumber into coins, as thin as possible. (no need to peel); use a mandoline if you have one. Massage with salt and set aside in the fridge for at least 30 minutes, or overnight.
- Meanwhile, thinly slice the red onion. Mix together the dressing ingredients (dill, vinegar, oil or vegansour cream/yogurt, sugar, and black pepper).
- Squeeze and drain the water from the cucumbers. Salting cucumber slices allows them to release excess water and it leaves the drained cucumbers nice and crunchy. It'll also prevent your salad from getting watery.
- Mix the drained cucumber slices together with the red onion. Toss with dressing. Add more salt if needed.

*Note: If you use vegan yogurt that has some added sugar, do not add the 1/2 tsp of sugar called for in the recipe.





Earth to Veg is the creation of Kelly Zhang. She says: "**Earth to Veg** is for the curious home cook looking to explore diverse plant-based recipes from around the world." The site is "part recipe collection and part travelogue, where I document my adventures cooking international vegan food while learning about the history and culture behind each dish."

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