

## Danish Cucumber Salad

Number of persons: 8

### Ingredients:

2 Hothouse or European cucumbers

### Marinade:

1 cup vinegar

½ cup water

5 tablespoons sugar

2 bay leaves

salt

white pepper

### Steps:

Rinse the cucumbers and cut it into thin slices.

Cucumbers can be peeled or not peeled, according to taste. Place sliced cucumbers in a dish and sprinkle them with salt. (I used course Kosher salt). Let the cucumbers sit for at least 10 minutes. This will pull the water out of the cucumbers and leave them crisp.

Rinse well with water. Mix the ingredients for the marinade and season to taste. Pour it over the cucumber slices and let the salad stand cold until it is served. It is best served the next day. If you serve it right away, you will need to add more sugar to get take away the salty taste.