

## Sweet and Tangy Cucumber-Zucchini Salad

Servings: 6

### INGREDIENTS

2 cucumbers, thinly sliced (lightly salted)  
2 zucchini, thinly sliced  
1 small sweet onion, thinly sliced  
1/3 cup vinegar  
1/8 cup sugar  
1/2 tablespoon salt  
1 teaspoon coarse black pepper, fresh cracked  
1 pinch red pepper flakes

### DIRECTIONS

Arrange in alternate layers cucumber, zucchini & onions.

Mix VINEGAR and SUGAR dissolved in 1/2 cup HOT WATER add SALT, PEPPER, & CRUSHED RED PEPPER. Add a couple ice cubes to chill.

Drain any water formed from cucumbers before adding the dressing.

Allow vegetables to marinate in the dressing at least 1 hour before serving.