

# Cucumber Salad



- 1/4 cup apple cider vinegar
- 2 tablespoons olive oil
- 2 teaspoons granulated sugar
- 1 teaspoon kosher salt, plus more as needed
- Freshly ground black pepper
- 2 pounds cucumbers (about 4 medium)
- 2 tablespoons finely chopped fresh chives

- 1** Place the vinegar, oil, sugar, salt, and a few grinds of pepper in a large bowl and whisk to combine. Thinly slice the cucumbers crosswise. Place them in the bowl, add the chives, and toss to combine.
- 2** 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.

**Pair with: Gold, Tropical Vacation, Black Select**