

Pickled Cucumber Salad

Serves 4

On our road trip for this book, chef Joe Randall took us to Mrs. Wilkes Dining Room, a Savannah institution. You're seated and served family-style, with a spread of at least twenty classic Southern dishes. The one I kept returning to looked the humblest. It was a little bowl of cucumber slices. But each slice packed a pickle-y refreshing crunch from the two-step technique of salting the cucumber before marinating it. I re-created it here and added chile and dill. This is exactly what you need in a parade of rich dishes.

Ingredients

- 2 large cucumbers, peeled and sliced
- Kosher salt and freshly ground black pepper
- 2 tablespoons apple cider vinegar
- 1/4 teaspoon sugar
- 1/4 teaspoon chile flakes
- Dill sprigs, for garnish

Instructions

1. Arrange the cucumber slices on a large platter in a single layer. Sprinkle with salt and pepper, cover with plastic wrap, and refrigerate for 1 hour.
2. Whisk the vinegar, sugar, and chile flakes in a large bowl. Discard any accumulated juices on the cucumber platter. Add the cucumbers to the vinegar mixture and toss well. Return to the platter in a single layer. Cover with plastic wrap and refrigerate for 3 to 4 hours.
3. Transfer to a serving dish and garnish with dill.