



# *Sweet Sausage and Cucumber Salad*

## INGREDIENTS:

- *Sweet Italian Sausage*
- *4 cucumbers, thinly sliced*
- *1 small white onion, thinly sliced*
- *1 cup white vinegar*
- *1/2 cup water*
- *3/4 cup white sugar*
- *1 tablespoon dried dill, or to taste*

## DIRECTIONS:

1. Toss together the cucumbers and onion in a large bowl.
2. Combine the vinegar, water and sugar in a saucepan over medium-high heat.
3. Bring to a boil, and pour over the cucumber and onions. Stir in dill, cover, and refrigerate until cold. This can also be eaten at room temperature, but be sure to allow the cucumbers to marinate for at least 1 hour.