

CUCUMBER SALAD

Yields 4 – 6 servings

2 long English cucumbers
1 tsp salt

Dressing:

1 cup water
¼ cup vinegar
1 ½ Tbs oil
1 ½ Tbs sugar
½ tsp salt
dash ground pepper
dash dill weed
1 clove garlic (minced)
dash fresh parsley – chopped

Topping:

Sour cream
Paprika

Peel cucumbers and cut into very thin slices. Place half of cucumbers in bowl and sprinkle with ½ tsp salt. Top with remaining cucumbers and sprinkle with ½ tsp salt. Let cucumbers stand for 30 minutes. Mix dressing ingredients; adjust seasoning to your liking. Add dressing to cucumbers and allow to marinate (overnight ok). Top each serving with a dollop of sour cream and sprinkle with paprika.