Zucchini and Cucumbers in Sour Cream

Ingredients

- 2 zucchini, about 8 inches long
- 1 cucumber, 8 inches long
- 1/2 inch boiling water
- 3/4 tsp salt
- 1/2 cup chopped green onions
- 2 Tbsp butter or margarine
- 1/2 cup dairy sour cream
- 1/8 tsp pepper
- Chopped parsley

Instructions

1. Wash zucchini and cucumber. Cut into crosswise slices 1/4 inch thick.
2. Put zucchini slices in a saucepan with boiling water and salt. Cover, bring to boiling point, reduce heat and cook for 10 minutes, or until almost tender.
3. Add cucumber slices and cook only until crisp-tender, about 3 minutes. Drain if necessary.
4. In the meantime, saute green onions in butter.
5. Add to zucchini and cucumber along with sour cream and pepper. Mix lightly.
6. Heat, but do not boil. Sprinkle with chopped parsley.

Yields 6 servings.

ZUCCHINI AND CUCUMBERS IN SOUR CREAM

2 zucchini, about 8 inches long
1 cucumber, 8 inches long
½ inch boiling water
¾ teaspoon salt
½ cup chopped green onions
2 tablespoons butter or margarine
½ cup dairy sour cream
⅛ teaspoon pepper
Chopped parsley

Wash zucchini and cucumber. Cut into crosswise slices ¼ inch thick. Put zucchini slices in a saucepan with boiling water and salt. Cover, bring to boiling point, reduce heat and cook for 10 minutes, or until almost tender. Add cucumber slices and cook only until crisp-tender, about 3 minutes. Drain if necessary.

In the meantime, saute green onions in butter. Add to zucchini and cucumber along with sour cream and pepper. Mix lightly. Heat, but do not boil. Sprinkle with chopped parsley. Yields 6 servings.

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