

Cucumber Salad with Sour Cream Dressing

Ingredients

- 2 cucumbers, sliced thinly
- 2 tsp salt
- 1 cup sour cream
- 2 Tbsp lemon juice
- 1/4 tsp sugar
- 2 Tbsp diced dill pickles
- 2 Tbsp diced onion (or 1 Tbsp dry onion reconstituted with water)
- 6 radishes, sliced
- Speck of pepper
- Parsley (optional, for garnish)

Instructions

1. Slice 2 cucumbers thinly and sprinkle with 2 tsp salt. Set in refrigerator.
2. Combine sour cream, lemon juice, sugar, diced dill pickles, diced onion, sliced radishes, and a speck of pepper.
3. Add dressing mixture to cucumbers and toss to combine.
4. Sprinkle parsley on top if desired.

2 cucumbers and slice thinly
sprinkle with 2 tsp salt (set in refrigerator)
1 cup sour cream put 2 T lemon juice

1/4 tsp sugar

2 T diced dill pickles

2 T diced onion (1 T dry and add water)

6 radishes sliced

speck of pepper

parsley can be sprinkled on top

Add to cucumbers.

