CREAMY CUCUMBER SALAD

Recipe by Parsley

This is the best way to use up garden cucumbers. Cook time is the chill time.

READY IN: 1hr 15mins

SERVES: 6

UNITS: US

INGREDIENTS

1 cup sour cream

\( \frac{1}{4} \) cup sugar

2 tablespoons distilled white vinegar

3 teaspoons dried dill weed

1 teaspoon kosher salt

\( \frac{1}{2} \) teaspoon ground black pepper

4 large cucumbers, thinly sliced

1 medium sweet onion, thinly sliced
DIRECTIONS

In a mixing bowl, whisk together sour cream, sugar, vinegar, dill, salt and pepper.

In a separate large mixing bowl, toss together cucumbers and onions.

Pour sour cream mixture over top and mix together.

Chill at least 1 hour before serving.