



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
- ¼ cup sugar
- 2 tablespoons distilled white vinegar
- 3 teaspoons dried dill weed
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 4 large cucumbers, thinly sliced
- 1 medium sweet onion, thinly sliced

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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.