

Creamy Cucumbers

6 Servings

What you need:

Sour cream makes these cucumbers rich in flavor. Dill adds extra freshness.

½ cup dairy sour cream or plain yogurt

1 tablespoon vinegar

½ teaspoon salt

¼ teaspoon dried dill

Dash black pepper

1 large cucumber, peeled (if desired), halved lengthwise, and thinly sliced (3 cups)

1/3 cup thinly sliced onion (about half of a small onion)



All you do:

1. In a medium bowl combine sour cream, vinegar, salt, dill, and pepper. Add cucumber and onions; toss to coat.

2. Cover and chill for 4 hours or up to 3 days, stirring occasionally. Stir before serving.

Nutrition per Serving (1/2 cup,)Calories 45,Fat 3 g, cholesterol 7 mg,, sodium 204 mg, Carbohydrates 3 g, Protein 1 g