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Cucumber Sour Cream Salad



- 1 large cucumber
- 2 tsp. salt
- 1 tbl. sugar
- 1 tbl. white vinegar
- 1/4 cup sour cream
- 1/4 tsp. fresh black pepper

Instructions

Peel and slice the cucumber very thin, a mandolin on its thinnest setting is great for this. Place slices in an air tight bowl and add the salt and sugar. Allow to sit for 30 minutes and purge it's water, drain. Allow to sit for 30 minutes more and pour off any more water that has been purged.

Remove the cucumbers from the bowl and squeeze any excess water out of them, we're trying to get them as dry as possible. Once fully purged add the white vinegar, sour cream, and black pepper, stir and serve.

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- Prep: 5 min
 - Inactive: 1 hr

3 to 4 servings

