

## The COUNTRY GARDENS



### GERMAN CUCUMBER SALAD—TWO WAYS

4-6 servings

**INGREDIENTS:**

2 lbs cucumbers, thinly sliced  
1/2 large onion, thinly sliced  
1/2 cup chopped fresh dill, loosely packed

Place cucumber, onion and dill in a large bowl.

**Option 1:** Vinegar and Oil Dressing

4 tbsp white vinegar	3 tbsp olive oil
1 tsp sugar	salt to taste

Mix dressing ingredients and toss with vegetables. Refrigerate for 1 hour before serving. Keeps for 24 hours in fridge.

**Options 2: Creamy Dressing**

1/2 cup sour cream or plain yogurt  
1/2 tbsp Dijon mustard  
1/2 tsp sugar

1/2 tbsp olive oil  
1 tbsp white wine vinegar  
2 garlic cloves, chopped (optional)

Mix sour cream/yogurt, olive oil, mustard, white wine vinegar, sugar and garlic. Add dressing to vegetables and mix well. Season with salt. Refrigerate for 30 minutes. Best enjoyed the same day.