

Kat's Cucumber Salad

When we had the annual glut of cucumbers from our gardens in August one of the students at the bakery suggested we use some in this simple salad that her family enjoyed. It has become a favourite at our home especially with fresh dill and chives.



2 - 3	small cucumbers, peeled and sliced as thinly as possible, about 2 cups
2	Tbsp thinly sliced red onion (optional)
	salt as needed
1/3	cup sour cream
1	Tbsp mayonnaise or whipped salad dressing
1	Tbsp white wine vinegar
1/4	tsp salt
3/4	tsp white sugar
1 - 2	Tbsp chives, chopped or green onion
1	Tbsp fresh dill weed (optional)
	Freshly ground black pepper

- Peel and slice cucumber and onion as thinly as you can or to your taste. You may use a slicer or even a potato peeler but I like them done by hand.
- Sprinkle liberally with salt and let sit for at least 20 minutes.
- Strain off liquid and discard. Squeeze excess water out before dressing.
- For dressing** mix sour cream, mayonnaise, vinegar, salt, sugar and chives.
- Pour over drained cucumbers and onion.
- Top with pepper and adjust seasoning to taste.

Serves 4