

Gurkensalat: German Cucumber Salad

Sally made this for our German auction dinner in Charleston



Ingredients:

- 2 large cucumbers
- 1/2 onion
- 1 tsp. salt
- 1/2 cup sour cream
- 2 Tbsp. sugar
- 2 Tbsp. white vinegar
- 1 tsp. dried dill
- 1 tsp. dried parsley
- 1 tsp. paprika

Equipment:

- Mandoline or slicer



| <input checked="" type="checkbox"/> | Directions | (min) |
|-------------------------------------|--|--------|
| | Thinly slice 2 large cucumbers | 5 |
| | Thinly slice 1/2 onion | 2 |
| | Spread cucumbers and onions on a platter. Sprinkle with 1 tsp. salt and allow to rest | 30 |
| | Squeeze excess moisture from the cucumbers and onions | 2 |
| | In a bowl, combine 1/2 cup sour cream, 2 Tbsp. sugar, 2 Tbsp. white vinegar, 1 tsp. dried dill, and 1 tsp. dried parsley | 5 |
| | Fold cucumber and onion slices into the sour cream | 2 |
| | Refrigerate | 8 hrs. |
| | Garnish with 1 tsp. paprika and serve | 1 |
| | Total: overnight plus | 47 |