



Noreen's Kitchen

Creamy Hungarian

Cucumber Salad

Ingredients

2 English Cucumbers	2 tablespoons fresh dill
1 Medium sweet onion	2 tablespoon fresh parsley, minced
1 cup sour cream	2 tablespoons fresh chives, minced
2 tablespoons white vinegar	
1 tablespoon sugar	
1 teaspoon cracked black pepper	
1 teaspoon garlic powder	
2 teaspoons Kosher salt	

Step by Step Instructions

Wash cucumbers and slice on the thinnest setting of a mandolin.

Slice onion the same way as the cucumber.

Combine cucumbers and onions in a large bowl.

Sprinkle vegetables with two teaspoons of Kosher salt and toss well to combine.

Allow the vegetables to sit for 10 to 15 minutes to allow the water to be drawn out.

Prepare the dressing by combining sour cream, vinegar, sugar and spices in a bowl and whisking well to combine. Set aside.

When at least 1 cup of water has collected in the bowl of vegetables, begin to squeeze the water out of them by the handful. When you have eliminated the most moisture in each handful, place the vegetables in the bowl with the dressing.

Stir the vegetables with the dressing being sure to coat everything well.

Add herbs to the salad and stir again to incorporate.

Cover and refrigerate for at least two hours before serving.

NOTE: If you prefer, you can leave out the sour cream. However you will want to add 1 cup of cold water and blend well. This will give you more of a pickle like cucumber that is sweet and tangy.

NOTE: You can also choose to leave the vinegar and sugar out of the creamy version if you prefer. This will give you a very nice plain and creamy cucumber dish.