**Cucumber Salads**

RECIPE



**INGREDIENTS**

* 6 cucumbers
* 3 medium onion
* 3/4 cup white wine vinegar
* 3/4 cup water
* 3 tablespoons sugar
* Dried dill
* Salt and pepper

**DIRECTIONS**

1. Slice the cucumber in half and then in slices. Slice the onion in thin stripes. Mix cucumber and onions in a large bowl. Season with salt and pepper.
2. Mix white wine vinegar, water, sugar in a small bowl. Pour over the cucumbers and onions, and stir well.
3. Sprinkle some fresh chopped dill and stir.

**DIRECTIONS**

1. In a medium mixing bowl stir together sour cream, vinegar, dill, sugar, salt, and garlic powder.
2. Add cucumbers and red onion; toss to coat.
3. Cover and refrigerate 2 or more hours.

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**INGREDIENTS**

* 9 cups thinly sliced peeled cucumbers
* 3 cups thinly sliced red onion
* 1 ½ cup sour cream
* 3 Tablespoon white vinegar
* 1 teaspoon dried dill
* 1 tablespoon sugar
* ¾ teaspoon garlic powder
* salt

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| **Prep Time:** 20 minutes | **Cook Time:** 0 minutes | **Total Time:** 20 minutes | **Yield:** 20-24 servings |