

Creamy Cucumber Salad Recipe With Sour Cream And Dill

5 large cucumbers sliced 1/4 inch thick 1 1/2 tsp sugar
1 1/2 cups sour cream 1 small red onion, thinly sliced
1/4 cup apple cider vinegar 1 pinch garlic powder (optional)
1/4 cup finely chopped fresh dill Salt and black pepper to taste

- 1 Peel cucumber.
- 2 Take a fork and score around each cucumber, then thinly slice.
- 3 Put cucumbers in a bowl and mix in 2-4 Tablespoons of salt.
- 4 Let it chill in the refrigerator for approximately 2 hours
- 5 While the cucumbers are chilling, mix the remaining ingredients together in a large bowl.
- 6 After the 2 hours, rinse the cucumbers well with cold water.
- 7 Using your hands, squeeze as dry as possible to remove excess water.
- 8 Mix the sour cream mixture with the cucumbers.
- 9 Chill until ready to serve

Servings: 4
Yield: 4

Degree of Difficulty

Degree of Difficulty: Very easy

Cooking Times

Preparation Time: 1 hour and 30 minutes
Inactive Time: 2 hours
Total Time: 3 hours and 30 minutes

Nutrition Facts

Serving size: 1/4 of a recipe (18.1 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.



Amount Per Serving	
Calories	281.65
Calories From Fat (63%)	178.15
% Daily Value	
Total Fat 20.32g	31%
Saturated Fat 10.36g	52%
Cholesterol 44.85mg	15%
Sodium 194.32mg	8%
Potassium 793.79mg	23%
Total Carbohydrates 20.87g	7%
Fiber 3.6g	14%
Sugar 10.39g	
Protein 5.56g	11%