

Creamy Cucumbers

Gourmet | January 2004

Active time: 20 min Start to finish: 20 min

Yield: Makes 4 servings

ingredients

- 1 large seedless cucumber (usually plastic-wrapped), thinly sliced
- 1 tablespoon salt
- 1/2 cup sour cream
- 2 tablespoons cider vinegar
- 1 teaspoon sugar
- 1/8 teaspoon black pepper
- 1 small red onion, halved lengthwise and thinly sliced crosswise (1 cup)

preparation

Toss cucumber with salt in a colander and let drain 15 minutes.

Whisk together sour cream, vinegar, sugar, and pepper in a medium bowl until just combined.

Rinse cucumber under running water, then wrap in a kitchen towel and squeeze out excess moisture. Add cucumber and onion to sour cream mixture and toss to coat.