

Creamy Cucumber Salad with Sour Cream Dressing

by Laurie Neverman • commonsensehome.com/creamy-cucumber-salad

This old fashioned creamy cucumber salad is a favorite summer side dish. The sour cream dressing and fresh dill are a perfect compliment to the crisp cucumbers. It's great for picnics and grilling – and is a favorite salad of the American South. The prep work takes just a few minutes, and this salad will keep for a couple days in the refrigerator, so it's fine to make it a day ahead for gatherings.



Ingredients

- 8 cups sliced cucumbers
- 2 teaspoons salt
- 1 cup sour cream
- 3 tablespoons cider vinegar
- 3 tablespoons chopped fresh dill weed
or 3 teaspoons dried dill weed
- 1 teaspoon granulated sugar
- black pepper to taste

Instructions

1. Thinly slice the cucumbers and toss with salt in a colander. Allow to drain for about 30–60 min.
2. **To make the sour cream dressing :**
Mix the sour cream, vinegar, dill, sugar, and black pepper together in a small bowl.
3. Combine the cucumbers (and onions, opt.) and sour cream dressing in a large bowl. Toss gently to coat the cucumbers with the dressing. Add extra salt and pepper to taste.
4. Serve immediately, or hold up to 4 hours in the refrigerator. Stir well before serving.
5. Refrigerate any leftovers.
6. Leftovers will keep a few days in the refrigerator, but more water will separate from the cucumbers with longer storage.

Variations

- Add sliced red onion for extra color and flavor
- Add a little garlic powder
- Exchange: 1 tbs fresh dill weed = 1 tsp dried dill weed
- Exchange sugar w/ honey or non-caloric sweetener
- Exchange dill w/ mint or basil
- Exchange sour cream with: plain Greek yogurt, half & half or mayo
- Exchange vinegar w/ lemon juice, or different types of vinegar