

Cucumber Salad

Cucumbers are my favorite veggie. They are crunchy, juicy, somewhat sweet and very versatile. Mark tells everyone that the cucumber is my candy! For me, better than chocolate!

My mother made this two ways, one with Italian dressing she made herself and another version with a Mayonnaise dressing. She wanted to make sure everyone had it the way they wanted it.

Italian Cucumber Salad

3 cucumbers leave skin on, slice thin

3 green onions chopped thin

1/2 red onion sliced thin

Italian dressing (if you are in a hurry, use your favorite bottled brand)

Chives

Mix all together and enjoy. I usually put in the refrigerator for a night to soak up the juices.

Sour Cream Cucumber Salad

3 medium cucumbers, peeled and thinly sliced

1/2 teaspoon salt

1/2 cup finely chopped green onions

1 tablespoon white vinegar

1 dash white pepper

1/4 cup sour cream

Sprinkle the cucumbers with salt. Let stand 15 minutes. Drain liquid. Add onions, vinegar and pepper. Just before serving, stir in sour cream.