

Cucumber Salad

This salad is a Pennsylvania Dutch original. Although the people who settled in Pennsylvania were called "Dutch" they were originally from Germany. Sara Wetherhold, Wally's sister, updated me on this delicious, almost forgotten salad. I hope you will give it a try.

3 large cucumbers, peeled & thinly sliced

1 medium onion, peeled & thinly sliced

2 Tbs. salt

1-1/2 cups sour cream

pepper to taste



Layer sliced cucumbers and onions in large dish sprinkling with salt.

Put a smaller dish on top of the cucumber mixture, pressing the mixture together. I like to use a couple bottles of wine on top of the smaller dish to give the mixture some weight.

Let stand at room temperature for about an hour.

Rinse cucumber and onions in colander and drain.

Squeeze cucumber and onion together with hands. Squeezing excess water from the cucumber and blending the onion with the cucumber.

Return to large bowl and add sour cream .

Mix well, add pepper and return to refrigerator until ready to serve.

Yield: 6 servings.

NOTE: The salt takes the bitter taste out of the cucumbers and will sweeten the onions, too. This salad can be made a day ahead and will store easily in the refrigerator. You can add tomatoes and even parsley for a slightly different flavor.