

# Cucumber-Vidalia Mini Tarts

Tom Mullen - Port St Lucie, FL

## **Yield: 45 tarts**

*1/2 cup sour cream  
1 cup sugar OR sugar substitute  
1 cup Miracle Whip (or similar salad dressing)  
1/2 cup cider vinegar  
1 teaspoon salt  
1/2 teaspoon pepper  
1 medium cucumber, thinly sliced  
1/2 medium sweet onion, sliced into thin rings  
3 boxes (15 count ea) Athen's mini phyllo tarts*

In a bowl, mix the sour cream, sugar, Miracle Whip, vinegar, salt and pepper. Mix well.

In a bowl, place the cucumber and onion. Stir to mix thoroughly. Add the sauce, one-half cup at a time, stirring thoroughly after each addition, until the mixture is moist but not runny. Cover. Reserve the balance of the sauce.

Place in the refrigerator overnight to chill.

Two hours before service: Preheat the oven to 350 degrees.

Place the tarts on an ungreased baking sheet. Bake for 7 minutes until lightly crisp.

Remove from oven to cool. Place the tarts on a large serving dish to completely cool.

Make sure that the filling mixture is not runny. If runny, add additional cucumber to the mixture. If too dry, slowly add additional sauce, stirring constantly, until the filling has a moistened consistency. (Reserve any leftover sauce for other uses.)

Fill each tart with the cucumber mixture.

Refrigerate the tarts until service.

*Athen's phyllo tarts are located in the frozen dessert section of your grocery store with frozen pies.*

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Per Serving (excluding unknown items): 326 Calories; 25g Fat (63.2% calories from fat); 6g Protein; 26g Carbohydrate; 4g Dietary Fiber; 51mg Cholesterol; 2202mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 1/2 Non-Fat Milk; 5 Fat; 1/2 Other Carbohydrates.