

German Cucumber Salad

*Joanne Trentadue - Racine, WI
Taste of Home Prize-Winning Recipes*

Servings: 4

*2 medium cucumbers, thinly sliced
4 green onions, thinly sliced
3 small tomatoes, sliced
2 tablespoons snipped fresh parsley*

DRESSINGS

*1/4 cup sour cream
1/4 teaspoon prepared mustard
2 tablespoons fresh dill, minced
1 tablespoon vinegar
1 tablespoon milk
1/8 teaspoon pepper*

In a bowl, combine the cucumbers, onions, tomatoes and parsley.

In a separate bowl, combine the sour cream, mustard, dill, vinegar, milk and pepper. Pour over the cucumber mixture and toss gently.

Cover and chill for at least one hour.

Per Serving (excluding unknown items): 78 Calories; 4g Fat (38.3% calories from fat); 3g Protein; 11g Carbohydrate; 3g Dietary Fiber; 7mg Cholesterol; 27mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.