

Cucumber Sauce

Lee Haugen

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 unpeeled cucumber
1/2 cup sour cream
1/4 cup mayonnaise
1 tablespoon minced
parsley
2 teaspoons grated onion
2 teaspoons cider vinegar
1/4 teaspoon salt
pinch black pepper*

Grate enough cucumber to make one cup. Do not drain. Place in a small bowl.

Add the sour cream, mayonnaise, parsley, onion, vinegar, salt and pepper. Stir well.

Place in a refrigerator to chill.

Per Serving (excluding unknown items): 646 Calories; 71g Fat (93.7% calories from fat); 4g Protein; 6g Carbohydrate; trace Dietary Fiber; 70mg Cholesterol; 909mg Sodium. Exchanges: 0 Vegetable; 1/2 Non-Fat Milk; 9 Fat; 0 Other Carbohydrates.