Cucumber-Basil Dressing

Vivian Howard - Kinston, NC Southern Living Magazine - July 2013

Yield: 8 cups

4 cups cucumbers, peeled, seeded and thinly sliced

2 teaspoons table salt

1 1/2 cups Greek yogurt

1 1/2 cups mayonnaise (such as Duke's)

2 tablespoons sweet onion, finely grated

1 tablespoon garlic, finely grated

1/2 cup fresh basil, chopped

1/2 cup whole buttermilk

1/4 cup fresh lemon juice

1 tablespoon sugar

1/2 teaspoon Kosher salt

1/2 teaspoon freshly ground pepper

In a bowl, toss together the cucumbers and table salt. Drain in a colander for 30 minutes.

In a bowl, whisk together the yogurt, mayonnaise, onion, garlic, basil, buttermilk, lemon juice, sugar, Kosher salt and pepper. Stir in the cucumbers. Let stand for 30 minutes.

Refrigerate up to two days.

Per Serving (excluding unknown items): 146 Calories; 1g Fat (4.1% calories from fat); 4g Protein; 35g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 5603mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Vegetable; 1/2 Fruit; 0 Fat; 1 Other Carbohydrates.

Sauces and Condiments

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Calories (kcal):	146	Vitamin B6 (mg):	.3mg
% Calories from Fat:	4.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	85.1%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	10.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	1g	Folacin (mcg):	80mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg
Polyunsaturated Fat (g): trace	trace		0 0 00/2

Cholesterol (mg): Carbohydrate (g):	0mg 35g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	0
Protein (g):	4g 5603mg	Lean Meat: Vegetable:	0 3 1/2
Sodium (mg): Potassium (mg):	851mg	Fruit: 1/2	1/2
Calcium (mg):	122mg	Non-Fat Milk: Fat:	0 0 1
Iron (mg): Zinc (mg):	2mg 1mg	Other Carbohydrates:	
Vitamin C (mg):	58mg		
Vitamin A (i.u.): Vitamin A (r.e.):	1726IU 170 1/2RE		

Nutrition Facts

Amount Per Serving	
Calories 146	Calories from Fat: 6
	% Daily Values*
Total Fat 1g	1%
Saturated Fat trace	1%
Cholesterol 0mg	0%
Sodium 5603mg	233%
Total Carbohydrates 35g	12%
Dietary Fiber 5g	21%
Protein 4g	
Vitamin A	35%
Vitamin C	97%
Calcium	12%
Iron	13%

^{*} Percent Daily Values are based on a 2000 calorie diet.