

HUNGARIAN CUCUMBER SALAD

2-3 cucumbers, sliced

2 teaspoons salt

3 tablespoons cider vinegar

1½ teaspoons sugar

¼ teaspoon paprika

¼ teaspoon white pepper

½ clove garlic, minced

4 fresh green onions, diced

1 cup thick sour cream

¼ teaspoon paprika

Slice cucumbers thinly into bowl; sprinkle with salt, mix.

Set aside for 1 hour.

Mix vinegar, water, sugar, paprika, white pepper and garlic, and set aside.

Squeeze liquid from cucumber slices a few at a time, and place into bowl.
Discard liquid.

Add vinegar mixture, green onions, and sour cream. Mix and sprinkle additional paprika over top.

Chill for 1-2 hours.