

Gurkensalat (German Cucumber Salad)



Prep Time: 20 Minutes

Ready In: 8 Hours 50 Minutes
Servings: 8

"Cucumber and onion slices marinate in a sour cream and vinegar dressing for maximum flavor in this German cucumber salad recipe."

INGREDIENTS:

2 large cucumbers, sliced thin
1/2 onion, sliced thin (optional)
1 teaspoon salt
1/2 cup sour cream
2 tablespoons white sugar

2 tablespoons white vinegar
1 teaspoon dried dill
1 teaspoon dried parsley
1 teaspoon paprika

DIRECTIONS:

1. Spread cucumbers and onion on a platter; season with salt and let rest for 30 minutes. Squeeze excess moisture from cucumbers.
2. Stir sour cream, sugar, vinegar, dill, and parsley together in a large bowl.
3. Fold cucumber and onion slices into the sour cream mixture.
4. Refrigerate 8 hours to over night; garnish with paprika to serve.