

Dilled Cucumber Salad

2 cucumbers, peeled and sliced

1 tsp. garlic salt

1 cup sour cream

3 Tbls. dill vinegar

(may substitute regular vinegar and 1/4 tsp. dill)

4 tsp. minced green onions or chives

1 to 2 tsp. fresh dill, chopped

Sprinkle cucumbers with salt in colander and allow to drain for one hour. Rinse with clear water and drain 5 minutes. Mix sour cream, vinegar, onions and dill in serving bowl. Add cucumber slices and refrigerate 2 to 3 hours before serving.