

Gurkensalat

Cucumber Salad



Our friend Barbara Schidler, who lives in [Hanau](#), taught us this recipe and it has become a regular favorite with us.

Ingredients:

1. One large or several small Cucumbers. I use whatever is on hand but I prefer the types that don't require peeling e.g., Persian, Armenian, Japanese or English.....the sizes vary.
2. A big glob of Sour Crème
3. A teaspoon of Sugar
4. A smattering of Black Pepper
5. ½ teaspoon salt
6. 1 tablespoon Vinegar
7. 1 tablespoon Olive Oil
8. A gob of chopped Dill
9. A gob of chopped Green Onions or a half of a small, very flat, Purple Onion.....or both.



Plop a big glop of Sour Cream in a nice clear glass bowl.



Add a tablespoon of Sugar.



Add a little salt.



And a little Black Pepper.



Add a tablespoon of Vinegar.



Some Olive Oil



Blend it all well.



Now go out to your Garden and pick a few sprigs of nice fresh Dill.



Here I have some Dill, Parsley, Cilantro and Fennel. You could put all this stuff in it if you want but the original recipe only calls for Dill.



Whatever you have, roll, all but a sprig or two for garnish, into a little ball.



And chop it into witty bitty pieces.



See, if you don't have a Garden, you will have to use this old dried up stuff. So you

better stop laying around on the couch,
eatin' Moon Pies, drinkin' RC Cola and
watchin' Huckleberry Hound Cartoons all
day. And you better get out there and plant
a Garden.



Now you could add a little Lemon Juice.



If you have the kind of Cucumbers that I like (e.g. [Persian](#), [Armenian](#), [Japanese](#) or [English](#)), then you don't have to peel them. These in the picture above are Persian.



However, ho hum, this is the one I had in the crisper today and it needs to be peeled.



So you slice it.



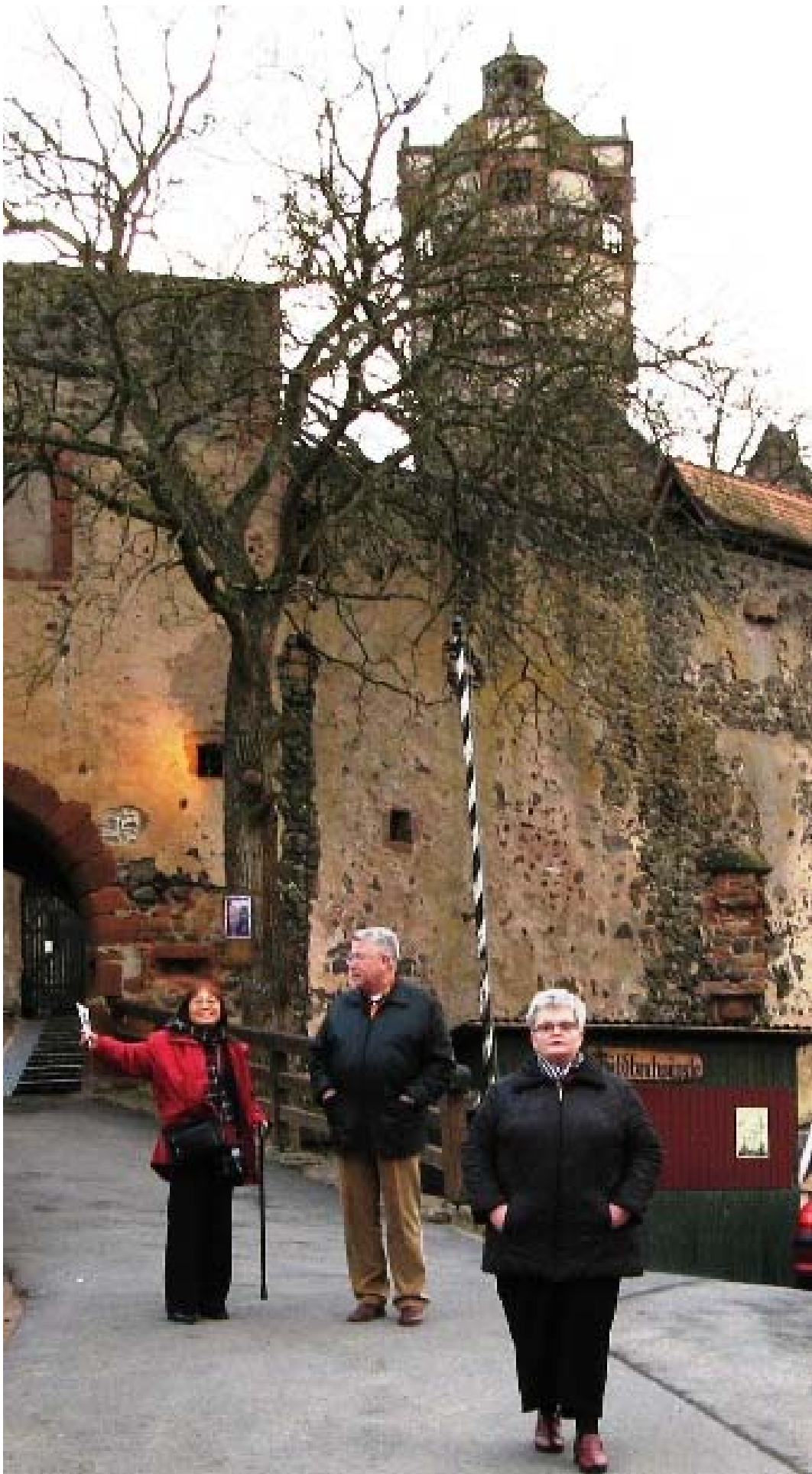
And poke the slices into the Sour Cream mess.



Mix in the Onions.



Now you make it pretty with the Dill sprigs that you reserved.



Barbara is the lady in front. Masako and Wolfgang are following. We were just touring the kitchen at [Ronneburg Castle](#).

I didn't see any Cucumbers but the Castle had some nice ovens.....and a bunch of old torture things.

Guten Appetite!