

McDougal's Farm LLC

What's Growing On!

Recipes

Cucumbers - Creamed

The following recipe is a hand-me-down from my Grandma, Anna Clark.

4-6 cucumbers

$\frac{1}{2}$ cup sour cream

$\frac{1}{2}$ cup $\frac{1}{2}$ and $\frac{1}{2}$ or whole milk

1 tablespoon salt

1 tablespoon vinegar

1 tablespoon of sugar

Peel and slice cucumbers. Put cucumbers in a bowl and salt them generously. Let sit in a bowl for at least $\frac{1}{2}$ hour. Gramma told me this was necessary to remove the "poison" from the cucumber (? , just believed her). Drain all the juice off the cucumbers. Mix sour cream, $\frac{1}{2}$ and $\frac{1}{2}$ and sugar. Then add vinegar. You can add more or less sugar to taste as well as more or less vinegar. It all depends on how many cucumbers you start out with. Keep chilled until you serve. You may sprinkle with pepper. This is a favorite during the summer time when the cukes are coming in. Also taste great when served with corn on the cob and sliced fresh tomato