

### **Creamy Cucumber Mold**

- \* 2 tablespoons sugar
- \* 1 envelope unflavored gelatin
- \* 1/4 teaspoon salt
- \* 2 tablespoons lemon juice
- \* 4 ounces soft-style cream cheese
- \* 1/2 cup mayonnaise or salad dressing
- \* 1/2 cup sour cream
- \* 1 cup finely chopped, seeded, and peeled fresh Michigan cucumber
- \* 1/4 cup snipped parsley
- \* 2 tablespoons finely chopped fresh Michigan green onion

Combine sugar, gelatin, salt and 2/3 cup water in a medium saucepan. Let stand for 5 minutes. Cook and stir over low heat until gelatin dissolves. Stir in lemon juice. With a rotary beater, gradually beat hot gelatin mixture into cream cheese till smooth. Beat in mayonnaise and sour cream. Stir cucumber, parsley and onion into cream cheese mixture. Pour into a 3 1/2-cup mold. Chill till firm. Unmold onto a lettuce-lined plate and garnish with cucumber slices, if desired. Makes 4 to 6 side-dish servings.