

Creamy Michigan Cucumbers

- * 1/2 cup sour cream or plain yogurt
- * 1 tablespoon vinegar or lemon juice
- * 2 tablespoons sugar
- * 1/4 teaspoon dried dill weed (optional)
- * 1 large, fresh Michigan cucumber, halved lengthwise and thinly sliced (should yield about 3 cups)
- * 1 small, fresh Michigan onion, thinly sliced and separated into rings

Stir sour cream, vinegar, sugar, dillweed, 1 teaspoon salt and a dash of pepper. Add cucumber and onion slices. Toss to coat. Cover and chill for 2-48 hours, stirring often. Stir before serving. Makes 6 side-dish servings.