

Cucumbers in Sour Cream

- 3 large cucumbers
- 1 tsp salt
- 1 cup sour cream
- 1/3 cup mayonnaise
- 1 Tbsp Tarragon vinegar
- 2 green onions, including part of tops, thinly sliced
- 1 Tbsp Fresh parsley, finely minced
- 1 small clove garlic, minced
- 1 tsp Worcestershire sauce



Pare cucumbers and slice very thin. Sprinkle with salt and let stand while preparing sauce. Combine remaining ingredients and mix until well blended. Drain liquid from cucumbers, pour sauce over them, and blend well. Cover and refrigerate for at least 2 hours.