Hungarian Cucumber Salad

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Ingredients

2 lrg. waxed cucumbers – sliced thin
2 tsp. salt
3 Tbls. apple cider vinegar OR distilled white vinegar
1 1/2 tsp. granulated sugar
1/4 tsp. paprika
1/4 tsp. white pepper
1 clove garlic – minced
1 med. white onion – chopped
1 cup sour cream – low-fat okay, optional
paprika – for garnish

Directions

Sprinkle cucumber slices with salt, stir to coat, and refrigerate for 1 hour.

Mix vinegar, sugar, paprika, white pepper, and garlic; set aside.

Squeeze liquid from cucumbers and discard liquid.

Fold vinegar mixture, onions, and sour cream into cucumbers.

Sprinkle additional paprika over top and refrigerate for 1 – 2 hours.