

Sour Cream Cucumbers

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Ingredients

1/2 cup sour cream
3 tablespoons white vinegar
1 tablespoon sugar
Pepper to taste
4 medium cucumbers, peeled if desired and thinly sliced
1 small sweet onion, thinly sliced and separated into rings

Directions

In a large bowl, whisk sour cream, vinegar, sugar and pepper until blended.
Add cucumbers and onion; toss to coat.
Refrigerate, covered, at least 4 hours.