

CUCUMBER-DILL SAUCE

All right, I've got to be honest...I don't like cucumbers, and I don't particularly care for dill, but I made this sauce for Deeann and she loved it. Considering how picky an eater she is I'm sure you'll like it too. I originally made this to go with some marinated grilled pork served in homemade pita bread and it was great. It would also go very well with crab cakes.

INGREDIENTS:

1 medium Cucumber, peeled, seeded, cut into ¼ inch pieces
¾ cup Sour Cream
1 Tablespoon dried Dill **OR** 2 Tablespoons Dill, fresh and chopped
¼ teaspoon Salt
¼ teaspoon Pepper

DIRECTIONS:

Peel the cucumber, cut it in half lengthwise, then deseed it by gently scraping the center with a soup spoon. Cut into thin long strips, then turn 90 degrees to dice.

Mix the cucumber, sour cream, and dill in a small bowl. Season with salt and pepper to taste. Cover and refrigerate until ready to serve.

This recipe makes about 1 cup of sauce, can be made 1 day ahead, and should be kept refrigerated.