

## Cucumber & Dill Salad (Gurkensalat mit Dill)

Courtesy of Chef Robert Graf from Alphorn Bistro

4 Medium Cucumbers thinly sliced (European variety preferred)

2 Teaspoons of Salt

1 Tablespoon of Sugar

½ Teaspoon freshly ground black pepper

3 Tablespoons of Olive Oil

½ Cup light cream

¼ Cup Tarragon vinegar ( I use my home made variety)

½ Cup Chopped Fresh Dill

Peel cucumbers and cut into very thin slices and place in a medium bowl. Add salt: mix lightly until salt adheres evenly to the cucumber slices. Cover and refrigerate 1 hour. Drain juice from cucumber slices. Sprinkle Sugar, pepper and olive oil over cucumber slices. In a small bowl, combine light cream, vinegar and chopped dill. Add to cucumber slices; gently mix. Cover and refrigerate until ready to serve.