

MamMom's Sweet and Sour Cucumbers

This salad, with its crisp rounds of fresh cucumber and raw onion slices, will forever taste like summer to me. Make it as sweet or tart as you like. The ground black pepper brings a nice bit of heat to an otherwise cool dish. Refrigerated, these will keep for a week. But why would you do something like that?

- 2 cucumbers, peeled or unpeeled, sliced into rounds
- 1 medium or large onion, sliced thin
- 5 heaping tablespoons sugar
- 7 tablespoons white vinegar

Slice cucumbers. Add a big pinch of salt and sliced onion, set aside.

In a jar, mix sugar and vinegar. Add more of one or both to get desired taste. Add pepper to taste. Squeeze liquid from cucumber and onion mixture and add to jar with sugar and vinegar. Keep refrigerated.

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