



CUCUMBER ONION SLAW

This recipe provided by: Chef Michelle Strom of MRS Gourmet Chef
www.mrsgourmetchef.com
Cooking Demonstration– June 14, 2014

INGREDIENTS

- 10 cucumbers, sliced thin
- 1 red onion, sliced thin
- 1/4 cup of mayonnaise
- 1/4 cup of sour cream
- 1/4 cup fresh dill, chopped
- 2 tablespoons white wine vinegar
- 2 teaspoons sugar
- Salt and pepper

DIRECTIONS

1. Toss sliced cucumbers and sliced red onion in a large bowl with a generous amount of salt. Transfer mixture to a colander and let sit for 1 hour.
2. After 1 hour, drain any excess liquid, rinse well and pat dry with a towel. Transfer the mixture to a large bowl.
3. In a separate bowl, mix together 1/4 cup of mayonnaise, 1/4 cup sour cream, 1/4 cup chopped dill, 2 tablespoons white wine vinegar, 2 teaspoons sugar, and salt and pepper, to taste.
4. Pour the mayonnaise mixture over the cucumber and onions and toss well to combine.

See [The Farmers Market Shopping List](#) on reverse.



The Farmers Market Farm-to-Table Chef Series - Season 8
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SHOPPING LIST

Please visit the vendors at [The Farmers Market](#) who offer items for today's cooking demonstration:

- 10 cucumbers
- 1 red onion
- Fresh dill

Other Ingredients Needed:

- Mayonnaise
- Sour cream
- White wine vinegar
- Sugar
- Salt and pepper



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