

## Cucumber Salad Bowl with Pickle Dressing©

### Salad – Ingredients:

- 2 seedless cucumbers, peeled and sliced
- 1 small head iceberg lettuce, tear into bite sized pieces
- 1/2 bunch green Vidalia onions, sliced, save dark part for garnish (or 1 med. Vidalia onion, sliced)
- 1 bunch radishes or 4 large, sliced (optional)

### Method:

Put sliced cucumbers in a colander with a bowl underneath and sprinkle with 1/2–1 tsp. salt. Fold together, cover with plastic and refrigerate 30–60 minutes. Drain, do not rinse.

Line a salad bowl with several layers of paper towels. Add lettuce and make a hole in the center. Add the drained cucumbers, onions, and radishes. Cover with plastic and keep in the refrigerator until ready to serve.

When ready to serve, remove paper towels, and toss all ingredients with dressing.

### Pickle Dressing – Ingredients:

- 1/2 cup whipping cream
- 1/2 cup mayonnaise
- 1 cup sour cream
- 1/2–12 oz. jar Mt. Olive™ salad dill pickle cubes with juice or other
- 2 tsp. lemon pepper
- 1 tsp. celery seed
- 1 Tbsp. horseradish with juice
- 2 Tbsp. fresh dill, chopped

### Method:

In a mixing bowl, whisk the cream, mayonnaise and sour cream together. Fold in remaining ingredients. Keep covered in refrigerator until ready to serve. Toss with salad.

Sprinkle top with dark part of the Vidalia onions and 1 sliced radish for garnish.

*Hint: Dressing is great over a baked potato, with fish or just some chips.*

