

## Cucumber Corn Salad©

### Ingredients:

3 med. seedless cucumbers, peel, cut lengthwise in half, scoop out half of the seeds  
1 small Vidalia onion, sliced  
1 Tbsp. horseradish  
2 Tbsp. white balsamic vinegar  
2 Tbsp. dill from tube  
2 tsp. sugar  
2 tsp. lemon pepper  
1/2 tsp. salt  
1–11 oz. can Mexicorn™ (save 1 Tbsp. for decoration)  
1 red bell pepper, chop (save 1 Tbsp. for decoration)  
4 spring onions, chop white, light and dark part (save dark part for decoration)  
1/2 cup mayonnaise  
1/2 cup sour cream  
1/2–1 tsp. lemon pepper

### Method:

Into a large mixing bowl, put all ingredients except mayonnaise, sour cream and 1/2 tsp. lemon pepper. Cover with plastic and refrigerate 1 up to 5 hours. When ready to serve, push plastic aside and drain. Fold in mayonnaise, sour cream and lemon pepper. Put into a serving bowl and sprinkle top with leftover corn, bell pepper and dark part of onions.

*Hint: Add 1–1 1/2 lbs. cooked shrimp (cut lengthwise in half) with the first ingredients to marinate. Then continue with the recipe.*

