

• INGEBRETSEN'S FAMILY RECIPES •

CUCUMBER SALAD

1 1/4 CUPS DISTILLED VINEGAR
1/3 CUP SUGAR
A FEW SPRIGS OF DILL
8 CUCUMBERS

THINLY SLICE THE CUCUMBERS, IDEALLY WITH A MANDOLIN SO YOU CAN HAVE PAPER-THIN SLICES.

PUT THE SLICED CUCUMBERS IN A LARGE GLASS OR CERAMIC BOWL.

COMBINE THE VINEGAR AND SUGAR IN A SAUCEPAN. BRING TO A BOIL, THEN REDUCE THE HEAT AND SIMMER FOR 5 MINUTES. STIR CONTINUOUSLY TO HELP THE SUGAR DISSOLVE. REMOVE FROM THE HEAT AND LET THE MIXTURE COOL SLIGHTLY (WARM, NOT HOT, TO THE TOUCH).

POUR THE VINEGAR AND SUGAR OVER THE CUCUMBER SLICES, TOSS IN THE SPRIGS OF DILL, AND MIX CAREFULLY. LET EVERYTHING SIT FOR A COUPLE OF HOURS, THEN GENTLY MIX AGAIN. CHILL, OVERNIGHT IF POSSIBLE.

Vær så god!

• FROM CARSTENS SMITH •