

Dilled Cucumber

Dominic Laporte

Port St Lucie Elementary Family Recipe Book

*1 cucumber
1/8 cup cider vinegar
pinch sugar
1 cup water
1/4 teaspoon dill weed
salt (to taste)
pepper (to taste)*

Peel the cucumber. Slice off the ends. Run a fork down the cucumber. Slice into rounds. Set aside.

In a medium deep serving bowl, combine the vinegar, sugar, water, dill weed, salt and pepper. Mix well. Add the cucumbers.

Chill for one hour.

Per Serving (excluding unknown items): 44 Calories; trace Fat (6.8% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 2 Vegetable; 0 Fat; 0 Other Carbohydrates.