
Cucumber Dip III

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Party Recipes from the Charleston Junior League - 1993

2 large unpeeled cucumbers

1/2 cup vinegar

2 teaspoons salt

1/2 teaspoon garlic salt

16 ounces cream cheese, room temperature

1/4 cup mayonnaise

Grate the unpeeled cucumbers into a small bowl. Add the vinegar, salt and garlic salt. Stir the mixture.

Cover the bowl. refrigerate the cucumbers overnight.

Next day, drain off the liquid and transfer the cucumbers to a sieve. Press out the excess liquid.

In a medium-size bowl, mix together the cream cheese and mayonnaise until well blended. Add the cucumbers. Stir to combine.

Serve the dip with crackers or raw vegetables.

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 2075 Calories; 206g Fat (86.0% calories from fat); 39g Protein; 36g Carbohydrate; 5g Dietary Fiber; 517mg Cholesterol; 6955mg Sodium. Exchanges: 5 Lean Meat; 3 1/2 Vegetable; 33 Fat; 1/2 Other Carbohydrates.