

# Gram's Cucumbers and Onions

## Ingredients

- 2 cucumbers thinly sliced
- 1 onion thinly sliced
- 1 qt water
- 3 tbsps salt
- 1 cup vinegar
- 1 cup sour cream

## Summary

**Yield:** 6

**Prep Time:** 1 hour

**Category:** Salads

**Cuisine:** American

## Instructions

Thinly slice onions and cucumbers. Put in bowl cover with water, and add salt. Want to let soak for at least 1/2 hour.

You want the water to be pretty salty. After they have soaked for a while drain the water and add the vinegar to the bowl.

Let set your desired amount of tanginess. I usually let sit for 20 minutes. Then drain the vinegar off. The next part is

optional. I then like to add a cup or less of sour cream and stir. Salt and pepper to season, and they are ready to enjoy!