

RECIPE | CUCUMBERS



CREAMY CUCUMBERS

INGREDIENTS

- 1 Pure Flavor® Long English Cucumber, quartered and sliced into bite size pieces
- 1 large clove of garlic, minced
- 1 tbsp. olive oil
- 1 tbsp. white wine vinegar
- 2 tbsp. heavy cream
- 1 ½ fresh dill

DIRECTIONS

- 1. In a large skillet, cook garlic in oil over low heat, stirring until it begins to brown.
- 2. Add cucumbers and cook over medium heat until cucumbers are tender.
- 3. Stir in vinegar and cream and cook for three minutes until thickened slightly from stirring.
- 4. Remove from heat, stir in dill, salt and pepper, can garnish with more fresh dill.

