

Cucumber Salad (Uborkasalata)

Ingredients:

- 4 Lge cucumbers
- 2 Tsp salt
- ¼ cup white wine vinegar
- 2 cloves crushed garlic
- ½ Tsp paprika
- 2 Tbsp salad oil (sunflower or canola oil)
- 100-150 grams sour cream

Method:

Peel and slice the cucumbers very thinly, use a v-slicer or a mandolin. Spread out into a colander in layers and sprinkle the layers with the salt. Allow to stand for approximately 15 to 20 minutes. Drain and press the excess moisture gently from the cucumbers by hand, rinse and let stand in the colander for 10 more minutes. Again drain and press out remaining moisture. Place the cucumber into a serving bowl, add crushed garlic, vinegar, oil and sour cream. Mix well, top with sprinkled paprika and refrigerate until serving.