Cucumbers with sour cream and dill.

Ingredients:

- 2 to 3 cucumbers, thinly sliced
- 1/3 cup sour cream
- 1 tablespoon vinegar
- pepper
- 1 1/2 tablespoons fresh chopped dill or 1 1/2 teaspoons dried dill

Preparation:

Arrange cucumber slices in a serving bowl, sprinkling layers with salt. Place a saucer or other weight on cucumbers to weigh down. Cover and let stand for several hours. Pour off cucumber juices. Combine sour cream, vinegar, pepper to taste, and chopped dill; add to cucumbers. Recipe for cucumbers and sour cream serves 4 to 6.