

Al's Famous Hungarian Cucumber Salad

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/hungarian-swiss-roll-recipe>

Ingredients:

- 2 English cucumber or 3-4 fresh garden cucumbers, cucumbers with small seeds are best for this
- 2 teaspoons table salt fine, for drawing the water out of the cucumbers
- paprika
- sour cream
- 2 garlic cloves finely minced, more or less to taste
- 1/4 cup white wine vinegar any mild vinegar can be used, but don't use a sweet vinegar
- 1 teaspoon sweet paprika to taste, Al recommends Szeged Sweet Paprika
- 1/4 cup sour cream full fat sour cream is best for this, but you could use light if you wanted
- 2 tablespoons olive oil we used extra virgin; other mild salad oil will work
- black ground pepper fresh, to taste

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 10 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 800 milligrams
9. Sugar: 3 grams

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