



## ENOUGH TO FEED A THRESHING CREW CUCUMBER SALAD

August 8th is Sneak Some Zucchini Onto Your Neighbor's Porch Night, but gardeners, let's 'fess up, there are a few other things we'd like to unload as well. The garden dreams that sustained us last winter have come too true. The following recipe will help you out with at least the cucumber part of your garden glut.

There are probably as many pickled cucumber recipes as there are Scandinavians, but this is one we submitted to a vote on Ingebretsen's Facebook page. The main question was "To Dill or Not to Dill?" Overwhelmingly, our readers replied "Yes!" True Scandinavians, every one of them.

1 ¼ cups distilled vinegar  
1/3 cup sugar  
a few sprigs of dill  
8 cucumbers

Thinly slice the cucumbers, ideally with a mandolin so you can have paper-thin slices. Thin slices let the marinade seep into the cucumbers and make them crisp and tangy. Put the sliced cucumbers in a large glass or ceramic bowl.

Combine the vinegar and sugar in a saucepan. Bring to a boil, then reduce the heat and simmer for 5 minutes. Stir continuously to help the sugar dissolve. Remove from the heat and let the mixture cool slightly (warm, not hot, to the touch).

Pour the vinegar and sugar over the cucumber slices, toss in the sprigs of dill, and mix carefully. Let everything sit for a couple of hours, then gently mix again. Chill or serve at room temperature.

If your garden didn't explode and you aren't desperate to use cucumbers or if a threshing crew did not show up at the door for dinner, you can cut this recipe in half. Pickled cucumbers are a tangy accompaniment to meat dishes, delicious on smørrebrød, and great on burgers.

*More Scandinavian flavored recipes on our website...*

ingebretsens.com

