

Gurkensalat

1 large cucumber
1/2 teaspoon salt
1 tablespoon sugar
1 tablespoon white wine vinegar
1/4 cup sour cream
1 tablespoon chopped parsley

Peel the cucumber leaving some of the green rind. Slice it very thinly. The cucumber may be served either fresh or marinated. When serving it fresh, sprinkle the cucumber with salt, sugar and vinegar. Mix in the sour cream and sprinkle with the parsley.

Alternatively, mix the salt and sugar into the vinegar and marinate the cucumber in this mixture for 30 minutes. Drain off the liquid, mix the sour cream with the cucumber and serve sprinkled with parsley.

For this Oktoberfest, you should probably double the recipe unless you get a really huge cucumber.