



[Creamy Cucumber Salad](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes, plus 6 hours refrigeration

Ingredients:

- 4 large Cucumbers
- 1 medium Sweet Onion
- 1 cup Mayonnaise
- 1/2 cup White Sugar
- 1/4 cup White Vinegar
- Salt and Pepper to taste

Directions:

- Wash, peel and thinly slice 4 large cucumbers. Use a mandoline for uniformity.
- Thinly slice 1 medium sweet onion.
- Place the sliced cucumbers and onions in a ceramic, glass or plastic bowl that has a lid.
- In a small bowl combine mayonnaise, sugar and vinegar. Mix until smooth.
- Turn the mayonnaise mixture into the cucumber and onion mixture, combine well.
- Salt and pepper to taste.
- Cover with a lid, shake lightly.
- Allow to marinate in the refrigerator for a minimum of 6 hours (overnight works well).
- Refrigerate leftovers.

Makes 6 servings of Creamy Cucumber Salad