

Cucumber Salad

2 CUPS CUCUMBER, SLICED THIN.
1/4 CUP SLICED ONION, SLICED THIN.
2 TBSP. WHITE VINEGAR
2 TBSP. SUGAR
2 TBSP. OIL (I PREFER OLIVE OIL)
1/2 TSP. DILL WEED (OPTIONAL)

Mix the above ingredients together well. Let sit out at room temperature for 2 hours for sugar to melt. Serve with dinner and store leftovers in the refrigerator. Enjoy, y'all!

Homemade Slaw

1 SMALL HEAD OF CABBAGE
1 LARGE CARROT OR 2 MEDIUM CARROTS
1/4 CUP OF MAYONNAISE (I USE BLUE PLATE)
1 1/2 TSP. APPLE CIDER VINEGAR
(NOT ORGANIC RAW VINEGAR)
1 TBSP. SUGAR
1/2 TSP. BLACK PEPPER

Grate the cabbage with hand grate or mandolin.

Peel outside carrots with a vegetable peeler or scrape it off with a knife. Grate carrot with hand grate or mandolin, Add both to a bowl. Add mayo, vinegar, sugar, pepper. Mix well. If you use more cabbage, you may need to add 1/4 cup more mayo!