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Cucumber and Dill Pasta Salad

- 2 Cups Macaroni or small shells
- 8 Oz carton sour cream
- 1/2 Cup milk
- 1 Tbsp fresh dill, minced
- 1 Tbsp white vinegar
- 1/2 Tsp. salt
- 1/2 Tsp. freshly ground black pepper
- 2 Cups cucumber, peeled and chopped
- 1 Cup Tomatoes, seeds removed and chopped

- 1) Cook pasta in boiling salted water until al dente.
- 2) Drain, and rinse in cold water.
- 3) Transfer cooked pasta to a large serving bowl.
- 4) In a separate bowl, mix together sour cream, milk, dill, vinegar, and salt and pepper.
- 5) Set dressing aside.
- 6) Mix cucumbers and tomatoes into the pasta.
- 7) Pour in dressing, and toss thoroughly to combine.
- 8) Cover, and refrigerate at least 1 hour, for best results and taste prepare the night before the your together.
- 9) Stir just before serving.

Makes 4 Servings