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Swedish Cucumber Salad

- 2 Fresh cucumbers
- 1 Tbsp parsley, chopped
- 1-2 Tsp rough ground black pepper
- 1 Tsp salt
- 3 Tbsp sugar
- 3 Tbsp white distilled vinegar
- 1 Tsp caraway seed (optional)

- 1) Cut cucumbers into the thinnest possible slices.
- 2) Arrange slices in a bowl.
- 3) Whisk together the white distilled vinegar, sugar, salt, pepper and parsley.
- 4) Pour over the cucumbers.
- 5) Place a plate with a weight over the cucumbers to squeeze out the liquid.
- 6) Chill for 1 hour.

Makes 6 Servings

