

Pickled Cucumber Salad

3 medium cucumbers 1 tbsp sugar
1 tbsp salt 1 tsp salt
 $\frac{3}{4}$ cup vinegar $\frac{1}{4}$ tsp white pepper
2 tsp chopped dill

Score the cucumbers lengthwise with a fork, cut in very thin rounds, and layer on a glass or ceramic plate, sprinkling each layer with salt. Place several more plates on top to press out excess water; rest at room temperature for two or three hours.

Drain, pat dry on paper towels, and put in a serving dish.

In a small bowl, beat the vinegar, dill, sugar, salt, and pepper. Chill for two to three hours, drain most of the liquid, and serve.

Adapted from *Foods of the World: The Cooking of Scandinavia* (1968).