

Cucumber Corn Salad©

Ingredients:

3 med. seedless	cucumbers, peel, cut lengthwise in half, scoop out half of the seeds
1 small	Vidalia onion, sliced
1 Tbsp.	horseradish
2 Tbsp.	white balsamic vinegar
2 Tbsp.	dill from tube
2 tsp.	sugar
2 tsp.	lemon pepper
1/2 tsp.	salt
1–11 oz. can	Mexicorn™ (save 1 Tbsp. for decoration)
1 red	bell pepper, chop (save 1 Tbsp. for decoration)
4	spring onions, chop white, light and dark part (save dark part for decoration)
1/2 cup	mayonnaise
1/2 cup	sour cream
1/2–1 tsp.	lemon pepper

Method:

Into a large mixing bowl, put all ingredients except mayonnaise, sour cream and 1/2 tsp. lemon pepper. Cover with plastic and refrigerate 1 up to 5 hours. When ready to serve, push plastic aside and drain. Fold in mayonnaise, sour cream and lemon pepper. Put into a serving bowl and sprinkle top with leftover corn, bell pepper and dark part of onions.

***Hint:** Add 1–1 1/2 lbs. cooked shrimp (cut lengthwise in half) with the first ingredients to marinate. Then continue with the recipe.*

