

ANGEL HAIR PASTA

1# Angel Hair Pasta, break into quarters and cook according to package directions.

2-3 English Cucumbers, peeled and sliced – then salt and let stand for 30 minutes. Drain, rinse and squeeze water out and let stand in drainer for 30 more minutes. (I normally leave some of the peel on the cucumbers).

½ Cup Red Onion, finely chopped

1 – 15 oz Marzetti Slaw Dressing

1 Cup Sugar

1 ¾ Cup Half & Half

2 T. Dill Weed

Mix slaw dressing, sugar, Half & Half, and dill weed together. Combine drained pasta, onions and drained cucumbers. Pour dressing mixture over pasta and fold together. Best if refrigerated overnight.

Enjoy!

Submitted by Karen Denning

Measure With Love, and Maybe a Little Wine