

Cucumber Pasta Salad

Source: Jean Boddy

Ingredients	10 svg
Pasta, wagon wheel/bowtie	8 oz
Oil, veg	1 T
Cucumber, english	2
Onion	1
Sugar, granulated	1.5 c
Water	1 c
Vinegar, cider	0.75 c
Mustard, prepared	1 T
Parsley	1 T
Salt	1 tsp
Pepper, ground	1 tsp
Garlic Salt	0.5 tsp

Preparation

- Cook pasta according to package directions. Rinse, drain, and set aside.
- Slice cucumbers and onion very thin.
- Whisk together sugar, water, vinegar, mustard, parsley, salt, pepper, and garlic.
- Combine pasta, sliced vegetables, and dressing; refrigerate for minimum 3 to 4 hours.

SJB Notes:

This salad can be made up to a week in advance and gets better with age.