

## Sour Cream & Dill Cucumber Bites

### Ingredients:

- 1 (8-ounce) package cream cheese, room temperature
- 1 (16-ounce) container sour cream
- 2 tablespoons dill weed
- 1 tablespoon onion flakes
- 1 1/2 teaspoons celery salt
- 4 or 5 long cucumbers, peeled



### Directions

1. Combine cream cheese, sour cream, dill weed, onion flakes, and celery salt in medium bowl. Cover and chill for one hour.
2. Cut cucumbers into 1-inch-thick rounds.
3. Scoop out a bit of pulp from the center of each round, leaving one half of the remaining center to create a cup.
4. Fill each cucumber cup with equal amounts of the cream cheese mixture.

*Makes about 44 servings*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*