

Cucumber Bites

INGREDIENTS

Servings: 25

- 3 large cucumbers
- 3/4 cup Hood® Cottage Cheese with Cucumber and Dill
- 1/4 cup Hood® Light Sour Cream
- 1/4 tsp. fresh ground black pepper
- 3 dashes hot sauce (optional)
- 5 Tbsp. 50% Less Fat Real Bacon Pieces

DIRECTIONS

1. Trim the ends from each cucumber. Using a vegetable peeler, peel three evenly-spaced strips of peel from each cucumber. Cut each cucumber crosswise into nine, 1-inch thick slices. To make cups, use a teaspoon to remove the seeds from the center of each piece of cucumber; avoid scooping through to the bottom. Reserve.
2. Place cottage cheese, sour cream, black pepper, and hot sauce in a medium bowl and mix until well combined. Spoon equal amounts of the cottage cheese mixture into cucumber cups. Sprinkle with equal amounts of bacon pieces.
3. Serve immediately or refrigerate.

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Recipe courtesy of Hood

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