**Fruits & Veggies**

Cucumbers

**Directions**

Peel cucumbers, run fork down the length of cucumber, slice thinly.

If cucumbers are in-season and contain lots of moisture, sprinkle with salt and let stand 30 minutes. After rest, squeeze cucumbers to release moisture. This step can be skipped.

In a medium size bowl, mix sugar, water, vinegar, celery seed and onion. Add cucumbers to mixture (+ salt if not added before).

Mix well and refrigerate 1 hour.

**Ingredients**

**3 large cucumbers**

**1 tsp. salt**

**¼ C – sugar**

**1/8 C – water**

**¼ C – white vinegar**

**½ tsp – celery seed**

**¼ C – chopped onion**

**MAKES**

**a great pairing for winter feasts and summer picnics**

