

# Cucumbers

- Wash and cut away ends, and cut into thin slices.
- Eat raw, pickled, in gazpacho, or combined in salad.
- Eat soon (up to 1 week)

Store in dry plastic bags loosely sealed in the warmest part of the fridge.

*To freeze: Mix 2 quarts cucumbers w/ chopped onion & 2 tbs. salt. Let stand 2 hours, rinse with cold water, drain, and combine with 2/3 cup each oil, vinegar, and sugar. Add 1 tsp. celery seed. Mix and store covered in fridge overnight. Transfer mixture to plastic containers, place in freezer. Defrost in fridge for 1 week.*

