

CUCUMBERS

Here's how to peel, slice and dice fresh cucumbers.

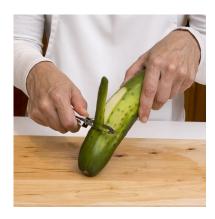


____1. Get a fresh cucumber.
Get peeler.
Get cutting board.
Get knife.



_____2. Decision. Do not peel.





____2A. Decision. Peel.



3. Cut ends.





_____4. Cut larger pieces.



____5. Cut bite sized.



CUCUMBERS

Here's how to peel, slice and dice fresh cucumbers.

Use as an appetizer or snack, in salads, and as an ingredient in another dish. <i>No need to wash if removing peel.</i>	
1.	Get a fresh cucumber. Get peeler. Get cutting board. Get knife. Get a fresh clean (if not removing peel) cucumber, a clean peeler, a clean cutting board and a clean, sharp knife.
2.	Decision. Do not peel. If not peeling the cucumber (and many chefs make this choice), go to step 3.
or	
2A.	Decision. Peel. If peeling the cucumber, use the peeler to remove the peel from the cucumber. Throw away the peel.
3.	Cut ends. Put the cucumber on to the cutting board and, using the knife, cut off both ends of the cucumber. Throw away the end pieces.
4.	Cut larger pieces. To cut larger pieces, use the knife to cut the cucumber into round, one half inch inch thick pieces.
5.	Cut bite sized. To cut smaller, bite sized pieces, use the knife to continue cutting the cucumber from step 4.