



## 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.

*or*



- \_\_\_\_ 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.

*No need to wash if removing peel.*

\_\_\_\_\_ 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 thick pieces.

\_\_\_\_\_ 5. Cut bite sized.  
To cut smaller, bite sized pieces, use the knife to continue cutting the cucumber from step 4.