



Print Works Bistro

Baked Cucumbers

Interpreted from *Mastering the Art of French Cooking*, Julia Child

Equipment Needed

Vegetable peeler	Knife and cutting board
Measuring spoons	Mixing bowl
Shallow baking dish	

Ingredients

6	each	cucumbers
2	tablespoons	wine vinegar
1 1/2	teaspoons	salt
1/8	teaspoons	sugar
3	tablespoons	melted butter
1/2	teaspoon	chopped fresh basil
3	tablespoons	mixed green onions
1/8	teaspoon	black pepper

Peel cucumbers and slice in half lengthwise. Scoop and remove seeds with a spoon.

Cut into lengthwise strips 3/8 inch wide. Cut strips into 2 inch long pieces.

Place cucumber, vinegar, salt and sugar into a mixing bowl. Toss to combine and set aside for at least 30 minutes (or up to an hour).

Drain cucumbers and pat dry with paper towel.

Preheat oven to 375 degrees.

Add cucumbers, melted butter, basil, onions and pepper to shallow 12 inch baking dish.

Toss ingredients till cucumbers are well coated.

Bake in center of oven for about 1 hour, tossing 2 or 3 times to redistribute ingredients and cook evenly.

Cucumbers will be tender with a slight crispness.

Server - 6