

Cucumber Tomato Salsa (from Cooks.com)

6 small cucumbers, chopped (or 2 large cucumbers chopped and de-seeded)
9 plum tomatoes, de-seeded and chopped
1 medium red onion, chopped
2-3 tbsp cilantro (depending on your taste)
1 pkt Ranch dressing powder
1/4 c. rice wine
1/4 c. vinegar

Mix together and serve with chips. Also great as a salad. Refreshing and different – especially for the summer.

Cucumber Soup (from Cooks.com)

2 c. peeled and coarsely chopped cucumbers
1 c. chicken broth
1 c. light cream
1/4 c. chives, chopped
1/4 c. celery leaves, chopped
3 sprigs parsley
3 tbsp. butter
2 tbsp. flour
Salt and pepper to taste

Mix all ingredients in blender until smooth. Serve either hot or cold. If served hot, garnish with a small amount of dill weed. If served cold, garnish with finely chopped cucumber and a bit of grated lemon rind.

Easy Cucumber Pickles (Sweet) (from Cooks.com)

2 tbsp. coarse salt
6 tbsp. pickling spices
1 tbsp. alum
1/2 gal. vinegar (may be distilled)

Cucumbers
Sugar

Pack gallon jar with whole cucumbers. Mix salt, pickling spices, alum, and vinegar. Pour over cucumbers. Cover tightly. Let sit six weeks. Pour off vinegar. Slice all cucumbers in round slices. Layer back in jar. To each 2 cups cucumbers, add 1 cup sugar. This makes its own syrup. Cover tightly. It is not necessary to seal.

Cucumber Onion Salad (from Cooks.com)

3 small cucumbers or 1 large cucumber
1 medium onion
1 large tomato
Zesty Italian dressing
Wine vinegar
Salt and pepper to taste

Cut up cucumbers, onion, and tomato in small cubes. Salt and pepper as desired. Add 1 tbsp. wine vinegar. Add enough Italian dressing to cover (more or less to desired taste). Great as a side dish for many meals.

Marinated Cucumber Salad (from Cooks.com)

6 small cucumbers, peeled and sliced paper thin (or 2 large cucumbers)

1/4 tsp. dill weed

1 tbsp. sugar

1/4 c. white vinegar

1/4 c. mayonnaise

Combine cucumbers with other ingredients and chill for 1-2 hours, stirring occasionally. Serves 4.