10 Ideas for Using Cucumbers

- Try making refrigerator pickles, easy and crisp, they will keep for at least a month, if you don’t eat them all first!

- Dice cucumbers make a pleasantly cool and crisp addition to pasta salads.

- Toss strips of cucumbers and peppers with a sesame oil and soy sauce for a crisp Asian side dish.

- Enjoy raw sliced cucumbers with a little salt and pepper.

- Make cucumber sandwiches, with either mayonnaise on toast with cukes and black pepper or with cream cheese and dill on fresh bread.

- Cucumbers are delicious in gazpacho and other cold soups.

- Scoop seeds from larger cucumbers and fill with tuna fish or bean salad for a fun cucumber boat for little ones.

- Add cucumber slices to your water for a refreshing twist.

- Cucumber slices make great crudities, enjoy them with your favorite dip.

- Make your own Tzatziki sauce with plain Greek yogurt, grated cucumber, lemon juice, garlic and some chopped dill and/or mint, serve with falafels or kabobs, or as a dipping sauce for pitas.