



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## JULIA CHILDS BAKED CUCUMBERS

### Ingredients

6 cucumbers about 8-inches long  
2 Tbsp wine vinegar  
1-½ tsp salt  
1/8 tsp sugar  
3 Tbsp butter, melted  
½ tsp dill or basil  
3 to 4 Tbsp green onions, minced  
1/8 tsp black pepper

### Directions

Peel the cucumbers. Cut in half lengthwise and scoop out the seeds with a spoon. Cut into lengthwise strips about 3/8-inch wide. Cut the strips into 2-inch pieces.

Toss the cucumbers in a bowl with the vinegar, salt, and sugar. Let stand for at least 30 minutes or for several hours. Drain. Pat dry in a towel.

Preheat oven to 375F.

Toss the cucumbers in a baking dish with the butter, dill or basil, onions, and pepper. Set uncovered in the middle level of preheated oven for about an hour, tossing 2 or 3 times, until cucumbers are tender but still have the suggestion of crispness and texture. They will barely color during cooking.

\*Set aside uncovered. Reheat before serving.