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.*