

Cucumbers and Onions
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This is a simple and essential summer recipe, good with everything and a great addition to cold salad platters. Be sure to taste a slice of each cucumber--a bitter one can ruin the whole salad.

Prep: 10 minutes
Stand: 30 minutes

9 cucumbers (about 2 1/2 pounds), scored and cut into 1/4-inch rounds
1 red onion, halved and sliced
1 teaspoon salt, plus more to taste
1 teaspoon celery seeds
1/4 cup cider vinegar
1/4 cup olive oil
Freshly ground pepper, to taste

Put cucumber and onion in a large mixing bowl, and toss with 1 teaspoon salt and celery seeds. Let stand 30 minutes. Stir in vinegar and oil. Season with additional salt and pepper. Refrigerate until ready to serve, up to 3 days.

Yield: Makes about 3 cups