Cucumber Salad

VEGETABLES:

DRESSING:

8 Large Cucumbers

2 cups Sugar

1 Green Pepper

1 tsp. Mustard Seed

1 Sweet Red Pepper 1 cup Onion (diced) 1 cup Vinegar 1 tsp. Celery Seed

2 tbsp. Salt



Mix the sugar, mustard seed, vinegar and celery seed.

Peel the cucumbers and cut into desired pieces. Dice the onion, green pepper and red pepper Sprinkle the vegetables with salt and let stand for 2 hours. Rinse the vegetables and let them drain in a colander for approximately 1 hour. Mix the rinsed vegetables with the dressing. Place into a jar or container and cover. Refrigerate overnight before serving.

Cucumber Salad will keep up to 3 months in the fridge.