

# CUCUMBERS - MARINATED & DICED

**Yield:** 1 1/2 cups

**Shelf Life:** 2 days

**Equipment:** Green cutting board, chef knife, liquid measuring cup, plastic 1/6 pan, tomato slicer, slammer with 1/4" blade, 1/9 pan with lid

## Ingredients:

**1 each** Cucumber

**2 cups** [Sweet Vinegar Dressing](#)

**\*\*THE SWEET VINEGAR DRESSING MAY BE REUSED\*\***

**\*\*THREE TIMES BEFORE BEING DISCARDED\*\***

## Procedure:

1. Wash the cucumber thoroughly, and lay it lengthwise on a green cutting board.
2. Cut ends off and cut to the cucumber into **2 1/2" - 3" pieces**. Place those pieces vertically in the slicer. Slice all the pieces until the entire cucumber has been sliced into slabs. **See pictures.**
3. Place a deep 1/2 hotel pan under the slammer **with 1/4" blade**, then separate the slabs so that the round slab is on top. Place the slabs against the edge of the slammer blade, then slam thoroughly. Slam until all the slabs of cucumbers are diced. **See pictures.**

**NOTE: The end result must be 1/4" x 1/4" diced cubes.**

4. Measure the sweet vinegar dressing into the plastic 1/6 pan, then transfer cubed cucumbers into vinegar dressing.
5. Submerge the diced cucumbers in the dressing, and **allow to marinate refrigerated for 1 hour.**

**NOTE: Ensure the cucumber cubes are submerged and are not stuck together.**

6. After marinating for 1 hour, drain the cucumbers.
7. Transfer to a 1/9 pan with a lid, and store refrigerated.
8. Label, Date, and Rotate.

**C:** Dark green skin, light green to white interior, 1/4" x 1/4" diced

**T:** Crisp and crunchy

**F/A:** Sweet, fresh cucumber, sour

**HR:** 1/9 pan; Refrigerated

**SL:** 2 days

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