

Assembly - Cucumber Wave

Shelf Life:

1 Day

Ingredient & Equipment

Checklist:

- Cucumber Rounds
- Jalapeno Rounds
- Bamboo Picks

1. Using the cucumber rounds and de-seeded jalapeno rounds, place the bamboo pick through the top of the cucumber with the flat side of the pick.
2. Pierce the top of the jalapeno.
3. Finish through the bottom of the cucumber.

Assembly: The pick must start on the outside of the cucumber at the top, then go through the center with the jalapeno and pushed back outside at the bottom to form a crescent.



Clean and Reset