

# Heritage Recipes

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## Dad's Cucumbers and Onions

From Lynn

This cucumbers and onions recipe is one of the few things that my Dad cooks up in the kitchen. He takes great pride that this recipe is a result of his English heritage - and prepares it very ceremoniously. I make it often, it is very refreshing to have with a rich meal. We always have leftover onion in the marinade, because everybody picks out the cukes. The onions, after being softened and mellowed in the marinade, become an EXCELLENT sandwich topping. They frequently end up on roast beef or turkey sandwiches the day after a big Sunday dinner.

### Dad's Cucumbers and Onions

#### Recipe Ingredients:

1 large cucumber, peeled and sliced thinly (seed if desired)

1 sweet onion, sliced thinly

1/4 cup white vinegar

1/2 cup plain salad oil (not olive oil or flavored)

1 heaping Tablespoon sugar

Salt

Pepper

#### Recipe Directions:

Soak peeled and sliced cukes in a salt water solution in fridge (at least 1 hour).

While this is soaking, prepare the oil and vinegar mixture, altering oil to vinegar ratio to taste. To make the mixture, first dissolve 1 heaping Tablespoon sugar in the vinegar, then mix in oil. Start with the ratio of approx 1/2 cup of oil to 1/4 cup of vinegar.

Mix the thinly sliced onion into this liquid, coating all of them. Refrigerate.

After the cukes have soaked for at least an hour, drain and rinse slightly. You

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want some salty taste, but not too much. When fully drained of excess water, mix the cukes with the onions and liquid mixture. Add pepper to taste. Refrigerate this mixture for about 1/2 hour if possible before serving.

Note: The amount and ratio of oil to vinegar can vary greatly according to taste. In fact, my mom and dad have always argued about the measurements. You may also want to use way less liquid, starting with 1/4 cup of oil.

It keeps for about two days before the cukes get sort of mushy.

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