

Cucumber Salad (NNC)

Recipe #R4668N

Yield 55 servings

Pro Tip: scoop cucumber into the bag to avoid adding water left behind in the cucumber tray. Then add the marinade. (R7133TRA)

Gather Ingredients:

#3257 Cucumber Sliced
#R7133TRA Sauce for Cucumber salad (NNC)

Equipment Needed:

#4021 BAG, CLR, PLAIN
#0231 TRAY BOAT FOOD 1/2 LB

After You Assemble:

prepare no more than 24 hours in advance

1. For every 5 lb tray of sliced cucumbers, gather 1 tray of sauce (CMS #R7133TRA), and one food safe plastic bag (CMS #4021)



2. Place one tray of cucumbers in a clear food safe plastic bag. **Note: Avoid pouring the cucumber coins directly from the container, as this will introduce excess liquid into the recipe.**



3. Pour one tray of sauce into a bag. Seal the bag securely, then gently shake it to ensure all cucumbers are evenly coated with the sauce.



4. Place bags of seasoned cucumbers in the refrigerator for a no more than 12-24 hours before service.



5. Place 2 oz of cucumber coins in a 1/2 lb. boat



6. Gold Standard: Serve

