

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 015 00**  
**CUCUMBER AND ONION SALAD**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
30 cal	8 g	0 g	0 g	0 mg	118 mg	11 mg

**Ingredient**

CUCUMBERS,FRESH,PEELED,SLICED  
 ONIONS,FRESH,SLICED  
 SALT  
 PEPPER,BLACK,GROUND  
 SUGAR,GRANULATED  
 VINEGAR,DISTILLED  
 WATER

**Weight**

11-1/2 lbs  
 2-1/4 lbs  
 1 oz  
 1/8 oz  
 1 lbs  
 3-1/8 lbs  
 1 lbs

**Measure**

2 gal 3 qts  
 2 qts 7/8 cup  
 1 tbsp  
 1/8 tsp  
 2-1/4 cup  
 1 qts 2 cup  
 2 cup

**Issue**

22-5/8 each  
 2-1/2 lbs

**Method**

- 1 Combine cucumbers and onions.
- 2 Combine salt, pepper, sugar, vinegar, and water; blend well.
- 3 Pour over cucumbers and onions.
- 4 Cover and refrigerate for at least 1-1/2 hours. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.