

7 Baked Cucumbers. Peel good-sized green cucumbers; cut them into halves and scoop out the seeds. To each six allow one pint of finely chopped meat, to which add a tablespoonful of onion juice, a teaspoonful of salt, and a saltspoonful of pepper. Fill this into the spaces from which you have taken the seeds. Put the cucumbers together and tie or fasten them with a wooden skewer. Stand them in a baking-pan. Put into the pan a teaspoonful of salt, one chopped onion, two peeled and chopped tomatoes, and half a cupful of water or stock. Bake for one hour, basting every ten minutes. When done dish the cucumbers, strain the sauce in the pan