

Stewed Cucumbers with Brown Sauce

—Select cucumbers that are too old for slicing and peel them, cut in quarters and scrape out all the seeds, then cut in two or three pieces according to the size of cucumbers. Roll in flour, and fry quickly in hot butter or oil until nicely browned. Drain well and put in a stew pan, cover with water, add flour to thicken slightly, a large spoonful of nut butter mixed smooth with a little water, and seasoning to taste, and simmer for fifteen minutes. Add a little brown coloring if wished. Arrange the pieces of cucumber on small squares of toast, and pour the sauce over them.