CUCUMBER TWISTS

Use long tender cucumbers which have few seeds. Halve the cucumber length-wise. Slice off end with a diagonal cut. Keeping the same angle, make paper-thin slices, taking care not to cut all the way through. Make 7 or 9 slices in each group.

Hold the cucumber piece skin-side down and cut the skin away from the flesh, starting at the end where the skin was not sliced. Cut along the skin until there is about 1/2 inch left. Leave this part uncut.

Turn the cucumber over and bend every second slice back to the joined end, leaving the alternate slices straight. Place in a large bowl of iced water and leave for several hours or longer. The skin will lift away from the flesh making a spectacular garnish which can be used to decorate platters of cold meats and seafood.