CUCUMBER BORDERS

A colorful garnish for bordering dishes, such as shrimp, egg or meat platters. Use the tender-skinned cucumbers which have fewer seeds. Halve a cucumber lengthwise and place, cut-side down, on a surface. Make paper-thin slices across the cucumber, taking care not to cut all the way through.

When making the eighth slice, cut through the cucumber so it is separated. Continue to slice the length of the cucumber in the same way. Repeat with the other half of the cucumber.

Fan out each group of sliced cucumbers with your fingers and place them around the edge of a serving dish so it looks like a continuous border.