



Greek Cucumber Salad

4 cucumbers (10 if Persian-style)
1 red onion, sliced thin
2 fresh tomatoes
8 ounces crumbled feta cheese
1/2 pint pitted Kalamata olives
fresh chopped parsley
Salt and pepper to taste

DRESSING:
1/2 cup olive oil
1/4 cup seasoned rice vinegar
pinch of greek oregano
1 teaspoon granulated garlic

Persian cucumbers are about 5-6 inches long and are about 1" in diameter, much smaller than regular cucumbers. They seem to hold up better in this salad because you leave the skins on.



Remove outer skin from cucumbers and core tomatoes. If using Persian cucumbers, you may leave the skin on. Cut cucumbers and tomatoes into coarse pieces, about 1/2 inch size chunks. Place in serving bowl and add feta, Kalamata olives, onion and parsley. Make dressing and whisk together.

Pour dressing over salad, taste , then adjust salt and pepper.
How easy was that!