



## 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!*