



Chef in the Garden



Minted Cucumber & Tomato Salad

8/28/09

INGREDIENTS

- 4 TBS VINEGAR RED WINE
- 1 TBS +1 TSP SUGAR
- ½ TSP SALT
- 1/3 TSP BLACK PEPPER, table grind
- 10 2/3 OZ CUCUMBER, peeled, seeded, sliced ½"
- 10 2/3 OZ PLUM TOMATOES, diced ¾"
- 1 OZ RED ONIONS, diced ¼"
- 2 TSP MINT, fresh, chiffonade

DIRECTIONS

1. In a bowl combine vinegar, sugar, salt and pepper. Mix well to combine
2. In a separate bowl, combine remaining ingredients
3. Add dressing to vegetables and mix well
4. Refrigerate salad at 40°F or below for at least 30 minutes prior to serving, mixing occasionally
5. Serve chilled.
6. Place salad dish in chilled service vessel and hold at internal temperature of 40°F or below on salad bar.

Serves 24

Shelf Life: Use within 24 hours