

Tomato, Cucumber and Red Onion Salad with Mint

- large cucumbers - halved lengthwise, seeded and sliced
- 1/3 cup red wine vinegar
- 1 tablespoon white sugar
- 1 teaspoon salt
- 3 large tomatoes, seeded and coarsely chopped
- 2/3 cup coarsely chopped red onion
- 1/2 cup chopped fresh mint leaves
- 3 tablespoons olive oil
- salt and pepper to taste

DIRECTIONS

1. In a large bowl, toss together the cucumbers, vinegar, sugar and salt. Let stand at room temperature for an hour, stirring occasionally.
2. Add tomatoes, onion, mint and oil to cucumbers and toss to blend. Season to taste with salt and pepper.

Potato Salata

INGREDIENTS

- 1/2 cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 red onion, thinly sliced
- 5 large red potatoes
- chopped fresh herbs. Your choice on how much and what kind.

DIRECTIONS

1. In a small bowl, combine olive oil, wine vinegar, herbs, and onion. Mix and set aside.
2. Add potatoes to a large pot of boiling, lightly salted water. Boil for about 20 minutes, or until potatoes are tender. Drain water and let cool.
3. When cooled, peel and dice. Place in a large bowl; add dressing and season with salt and pepper to taste. Toss to coat, cover bowl and refrigerate for several hours or overnight.