



Fresh from the Garden Summer Salad

Delicious way to use those juicy tomatoes, zesty onions, and crisp cucumbers

- 3 Tablespoons white Balsamic vinegar
- 1 Tablespoon olive oil
- 1 teaspoon honey
- 1/4 teaspoon (each) salt, freshly ground black pepper or to taste
- 4 mini cucumbers, cut into thin round slices
- 4 medium tomatoes, cut into 1/2-inch wedges
- 1/2 small red onion, peeled, cut into thin slices
- 2 Tablespoons capers, rinsed
- 2 Tablespoons (each) coarsely chopped parsley; chives

1. Whisk vinegar, oil, honey, salt, and pepper in small bowl; set aside.
2. Remove the cucumber skin if it's thick but usually the small cukes have thin skin and can be left on.
3. In a medium sized bowl, add cucumber slices, tomatoes, onions, and capers; toss with dressing to combine. Toss with parsley and chives. Let stand at room temperature for about 30 minutes or up to 1 hour. Serves: 4 to 6

About the Recipe: This simple salad combines those fresh-from-the-garden tomatoes, cucumbers, and onions with sweet white Balsamic dressing, and it almost magically gets more delicious as it sits on the counter waiting for supper.