

Salade Shirazi

You'll find similar variations of this fresh and crunchy salsa-like combination composed of vegetables and herbs throughout the Eastern Mediterranean. No wonder it's very popular—it goes with just about everything! Practice your knife work when making this for optimal visual and flavor appeal.

Makes about 1 1/2 cups

- *3/4 cup ripe red tomato cut into small dice*
- *1/2 cup Persian cucumber cut into small dice*
- *1/4 cup red onion cut into small dice*
- *2 tablespoons chopped flat leaf parsley*
- *1 tablespoon chopped fresh mint*
- *1/4 teaspoon fine sea salt*
- *1 tablespoon fresh lemon juice*
- *2 tablespoons extra virgin olive oil*

Combine the tomato, cucumber, red onion, parsley, and mint in a medium size bowl but do not over mix.

Let rest at room temperature for an hour.

Dissolve the salt in the lemon juice in a small bowl.

Whisk in the olive oil.

Add the dressing to the mixed vegetables.

Gently stir to coat the vegetables with the dressing.

Serve immediately.

Chef's note: You can add to your taste a seasoning of sumac, ground cumin, ground Aleppo chili, crushed coriander, fennel seeds, or chopped dill. Take out the mint and add dried oregano and little chopped Kalamata olive or try another version with a touch of minced garlic and chopped basil. Some lightly toasted and chopped almonds or pistachios would be nice in this as well.