

Tomato and Cucumber Salad

Mince 3 garlic cloves and let stand in a bath of balsamic and red wine vinegars (2 Tbls each). Finely chop fresh some oregano and basil and add to 1/2 olive oil. Slice cucumbers in 1/4 coins and slice tomatoes into small wedges. Place into bowl and season with salt. Combine olive oil with vinegars and whisk together. Pour over the tomatoes and cukes and serve at room temp.

This recipe comes to Cottingham Farm from www.cooks.com.

