

## **Cucumber Salad**

Enjoy this crunchy, juicy, sour bowl of goodness any time of day. This Middle Eastern staple salad is refreshing and healthy. Do make this generous portion; you will be coming back for seconds!

### **Ingredients**

12 cups thin skinned Cucumbers (ex/Persian, Armenian), finely diced (about 4lbs)  
4 cups finely diced firm Roma Tomatoes (about 1 ½ lbs.)  
1 cup very finely chopped Red onion (about 1 onion)  
2 14oz cans Garbanzo Beans, rinsed and drained  
1 cup very finely chopped Curly Parsley (about 2 bunches)

### **Dressing**

2 teaspoons Dried Crushed Mint  
2 teaspoons Sumac  
2 teaspoons Salt  
1 teaspoon Black Pepper  
½ cup Fresh Lemon Juice (about 3-4 lemons)  
1 tablespoon Red Wine Vinegar  
½ cup Extra Virgin Olive Oil

### **Preparation**

Mix cucumbers, tomatoes, onions, garbanzo beans and parsley in a large bowl.

Mix dried mint, sumac, salt, black pepper, lemon juice and red wine vinegar in a small mixing bowl, slowly whisk in olive oil.

Spoon cucumber salad in individual bowls and drizzle with desired amount of dressing.

Serves 8-10

\*Mix salad dressing well each time before serving. Store in small bottle if preferred, shake well before using.

\*If serving for a large group you may add dressing to cucumber salad and mix just before serving. Serve with a slotted spoon.