

# Lebanese Cucumber and Tomato Salad with Mint

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*One of the best things about this salad is the juice that waits in the bottom of the bowl, ready to be sopped up with thin pita or flatbread. Make the salad an hour or so in advance to let the flavors meld. Serves 4.*

6 5-inch cucumbers, cut into 1-inch chunks  
3 beefsteak or a variety of tomatoes, cut into 1-inch chunks  
1 sweet onion, sliced into thin half-moons  
2 cloves garlic, minced  
15 leaves spearmint, torn or sliced chiffonade  
2 tablespoons crushed dried mint  
4 tablespoons olive oil  
Juice of 1-2 lemons  
Salt and pepper

In a large salad bowl, combine the cucumbers, tomatoes and onion. Top with the garlic, fresh and dried mint, olive oil, lemon, salt and pepper, stirring well to coat the vegetables evenly. Taste and adjust seasoning. Eat the salad up and then make another, soon.