



Teri's Peasant Summer Salad

This is our summer stand-by salad--all fresh from the garden (ours or the farmer's market)
It is soooooo delish!

Tina likes everything cut into small pieces, not diced but not big chunks somewhere in-between. I like more of a rustic chunky chop.

The Salad- Put in a bowl:

2 cucumbers

1 med onion- I use a sweet vidalia or red onion (Tina leaves it out completely)

1 bell pepper green or yellow

3-4 medium tomatoes- (we love this with a fresh crop of cherry tomatoes- just throw in what you like, My favorite is to mix red and yellow cherries

Fresh Basil- about 1/4 cup- this I do cut up pretty fine.

put everything in a bowl.

The Dressing- make in a pint jar

1/3 cup olive oil

1/3 cup red wine vinegar

1 teasp. salt

1/4 teaspoon. ground fresh pepper

The juice of fresh lemon

2 TLB. of capers- I chop them up and squish them with the edge of a knife.

Put all dressing ingredients into the jar, and shake well. Pour over the veggies and let sit for about 15 minutes--or longer.

We like to make big croutons out of crusty bread and serve with this yummy salad.
Ahhhh...one bite of this and you will want summer to last forever.

The Croutons-

Crusty bread cut into chunks put into a separate bowl (from the salad)

melt 2-3 TBS butter- pour over the bread

sprinkle with salt and pepper

Squeeze in the juice of a half of a lemon - if you like a lemony crouton

mix thoroughly and place on a lipped cookie sheet and bake 10-15 min

350 degree oven

Serve the salad with the croutons on the side- They can be eaten on top of the salad, or under it, with the salad spooned on top.