



## **Tomato Cucumber Salad**

Adapted from *The Dinosaur BBQ Cookbook*

1 ½ lb slicing tomatoes  
Pinch each of salt and black pepper  
Pinch of sugar  
2 medium cucumbers or 1 large  
1 whole red spring onion (green and red part)  
30 small fresh basil leaves

1/2 cup extra virgin olive oil  
1/2 cup red wine vinegar (or any vinegar)  
Black pepper  
½ teaspoon salt  
1 large garlic clove, minced  
1 teaspoon sugar

Core the tomatoes and cut lengthwise into 6-8 wedges. Cut each wedge in half crosswise. Place the tomatoes in a large bowl and wake them up with a big pinch of salt, pepper and sugar. Cut the ends off the cucumbers and use a vegetable peeler to make long stripes in the skin. Cut the cucumbers in half lengthwise and then crosswise into 1/4-inch slices. Add to the tomatoes. Peel the paper-like skins off the outside of the onion bulbs and cut lengthwise in half, then cut crosswise into slivers. Dump the onions in with the tomatoes and cucumbers and give everything a good toss.

Clean and dry the basil leaves. Stack them on top of one another and roll lengthwise into a tight cigar. Cut crosswise into thin strips and stir into salad.

Throw together a batch of dressing. Whisk all ingredients together in a small bowl. Pour over tomatoes and cucumbers. Marinate the salad at room temperature for several hours. Refrigerate any leftovers.