

FROM THE KITCHEN OF...

BIRDY PRETZELS

CUCUMBER TOMATO SALAD

INGREDIENTS

1	LB	ENGLISH CUCUMBER
10	OZ	COCKTAIL TOMATOES
2.5	OZ	RED ONION, THINLY SLICED
5	OZ	RICE WINE VINEGAR
2	OZ	VEGETABLE OIL
10	GRAMS	SUGAR
10	GRAMS	SALT
TO	TASTE	COARSE BLACK PEPPER

SERVINGS: 6-8

TIME TO PREP: 10 MINUTES

CHILL TIME: 12-24 HOURS

DIRECTIONS

- **DICE THE CUCUMBERS AND TOMATOES INTO BITE-SIZED PIECES.**
- **IN A LARGE MIXING BOWL, COMBINE THE CUCUMBERS, TOMATOES, AND ONION.**
- **POUR THE VINEGAR AND OIL OVER THE VEGETABLES, THEN ADD THE SUGAR, SALT, AND PEPPER.**
- **TOSS EVERYTHING TOGETHER UNTIL WELL COMBINED. COVER AND REFRIGERATE FOR 12-24 HOURS TO ALLOW THE FLAVORS TO MELD.**
- **TASTE AND ADJUST THE SEASONINGS TO YOUR PREFERENCE.**
- **SERVE CHILLED AND ENJOY!**

TIPS & TRICKS

- ✓ **THE SWEETNESS AND ACIDITY OF TOMATOES CAN VARY, SO DON'T BE AFRAID TO ADJUST THE SUGAR, SALT, OR VINEGAR AFTER TASTING. CHERRY OR GRAPE TOMATOES ARE EXCELLENT SUBSTITUTES.**
- ✓ **GIVE TUNA SALAD A FRESH TWIST! STIR A SPOONFUL OF THIS MARINATED SALAD INTO DRAINED TUNA, THEN ADD MIRACLE WHIP AND A DRIZZLE OF SRIRACHA FOR A BRIGHT, FLAVORFUL LUNCH.**