

PURSLANE SALAD

1 RED ONION
2 RIPE TOMATOES
2 PERSIAN CUCUMBERS
1 BUNCH OF PURSLANE
ASSORTED LETTUCES (LITTLE GEMS, ARUGULA, ETC.)
AVOCADO (OPTIONAL)
FRESH MINT
FRESH BASIL
1/2 CUP OF FETA
1/2 CUP OF NIÇOISE OLIVES

PUT A PINCH OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN THE BOTTOM OF YOUR SALAD BOWL.

WHISK TOGETHER WITH 4 TBSPS OF RED WINE VINEGAR.

PEEL ONION, SLICE LENGTHWISE IN HALF AND THEN INTO THIN, HALF MOONS. TOSS WITH THE VINEGAR, SALT AND PEPPER.

CORE AND SLICE THE TOMATOES IN WEDGES AND ADD TO THE BOWL.

SLICE THE CUCUMBERS INTO 1/4 INCH PIECES AND PLACE IN THE BOWL.

TRIM THE PURSLANE, REMOVING ANY TOUGH STEMS. SEPARATE LETTUCE LEAVES AND DUMP IN A SINK FULL OF COLD WATER ALONG WITH THE PURSLANE AND ARUGULA. SPIN DRY IN A LETTUCE DRYER. SPREAD ON A TEA TOWEL, WRAP GENTLY AND REFRIGERATE TILL READY TO USE.

PEEL AND SLICE AVOCADO. TOSS WITH SOME LEMON JUICE AND RESERVE.

POUR ABOUT 1/3 CUP OF PEPPERY OLIVE OIL OVER THE TOMATOES AND CUCUMBERS.

ADD THE LETTUCES AND OLIVES. ADD A CUP OF HAND-TORN BASIL LEAVES AND 1/2 CUP OF MINT LEAVES TO THE BOWL.

CUT THE FETA IN SMALL CHUNKS AND ADD TO THE BOWL ALONG WITH THE AVOCADO SLICES.

TOSS GENTLY BUT THOROUGHLY AND SERVE.

SERVES 6-8

