

Seasonal Eating



Marinated Cucumber and Tomato Salad

- 2 tablespoons red wine vinegar
- 1 teaspoon sugar
- 1/4 teaspoon celery seeds
- 1/4 teaspoon dry mustard
- 1/4 teaspoon onion powder
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 1/4 cup olive oil
- 1 English cucumber, cut into 1/2" dice
- 1 pint cherry tomatoes, halved

In a large bowl, whisk together the vinegar, sugar, celery seeds, mustard, onion powder, salt and pepper. Slowly drizzle in the olive oil while whisking. Add the cucumber and tomatoes. Let stand at least 30 minutes before serving. For longer storage, place in refrigerator. Let stand 15-30 minutes when it comes out of the refrigerator to warm up a little before serving.