

Garlicky Palestinian Salad

Servings: 6

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Ingredients

- 2 medium Garlic Cloves, Smashed
- ½ teaspoon Salt
- 2 Fresh Lemon Juice
- ¼ cup Olive Oil
- 1 large Romaine Lettuce, torn to 2 inch pieces
- 3 medium Tomatoes, Cut In Wedges
- 1 large European Cucumber, Peeled, Seeded, Cut ¼" Dice

Method

In a mortar, pound the garlic with salt to a smooth paste. Stir in the lemon juice, then gradually whisk in the olive oil.

In a large bowl, toss the romaine with the tomatoes and cucumber. Stir the lemon dressing. Pour the dressing over the salad, toss well and serve.