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ARMENIAN GREEN SALAD

Armenians are avid vegetable gardeners.

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INGREDIENTS: Serves 6 - 8

FROM THE GARDEN PICK:

- 3 cups cut romaine lettuce
- 2 gootah (Armenian cucumbers), Dice
- 1 red onion quartered and sliced
- 2 tomatoes, cut into bite sized pieces
- 1 red, gold or green bell pepper, chopped
- 2 stalks of celery, chopped
- ½ cup Armenian or Italian parsley, chopped
- 1 tablespoon chopped fresh mint leaves
- 1 teaspoon chopped fresh basil leaves
- Salt and cracked black pepper to taste
- Serve chilled with your favorite oil and vinegar dressing.

DRESSING:

- ½ cup extra virgin olive oil
- 1 clove crushed garlic
- ½ cup white wine vinegar
- 2 Tablespoons lemon juice
- ½ teaspoon tarragon
- Blend the above well
- Toss with the chilled salad and serve



COOKS NOTE*

1. Crumbled Armenian or Greek feta cheese and a few Kalamata olives sprinkled over the salad makes an entirely different taste treat.



