

WHAT'S ON LORETTA'S SONOMA TABLE:

MOM'S END-OF-SUMMER ITALIAN CUCUMBER SALAD

INGREDIENTS

Salad:

4-5 tortenella (Molisan), tortarello (Abruzzan, or "Italian"), or Armenian cucumbers

3-4 garlic cloves, smashed and diced

2-3 banana peppers

4-5 Roma tomatoes, seeded and sliced thin

6-8 fresh basil leaves, julienned

3 tablespoons dried oregano

Dressing:

$\frac{3}{4}$ cup of balsamic vinegar

$\frac{1}{3}$ cup of olive oil (I recommend [McEvoy Ranch](#))

Salt to taste

Pepper to taste

$\frac{1}{2}$ cup of your favorite pesto recipe

DIRECTIONS

Slice cucumbers in half, lengthwise, and remove seeds. Slice each cucumber section crosswise into half-moons, approximately $\frac{1}{4}$ inch thick, discarding ends. Halve the banana peppers, remove seeds, and slice again, lengthwise, into strips, discarding stems. Repeat with Roma tomatoes, slicing into thin strips. Combine all salad ingredients in a large bowl.

Whisk together dressing ingredients in a separate bowl, then toss salad with dressing to serve. This salad marinates well and can be refrigerated for up to 3 days. (Drain any extra liquid, if needed, before re-serving.) Serves 4-6.
