

DEEDEE'S SALAD

SERVES 6-8

INGREDIENTS

ESSENTIAL

6-8 cups of torn mild lettuces
such as romaine, iceberg, or
Bibb

Dried mint

Olive oil

Lemon juice – freshly squeezed
or frozen Minute Maid
Premium 100% Pure Lemon
Juice

Salt and pepper

OPTIONAL

Tomato

Celery

Cucumber

Onion

Radish

Feta cheese

Place lettuce in bowl. Add choice of optional ingredients. I typically use romaine, Bibb, or both, with grape tomatoes, celery, and feta cheese.

Cover with dried mint. Drizzle with olive oil and lemon juice; sprinkle with salt and pepper. Toss.

DEEDEE'S NOTES:

- Salad may be prepped earlier in the day. Cover and chill. Since I often use tomatoes, celery, and feta, I will place all the ingredients except the tomatoes in a bowl and add the tomatoes and mint right before tossing.
- Choose tomatoes that work for the season. During the summer, choose fresh local tomatoes. In the winter, you may want to choose grape, Campari, or Roma tomatoes.
- If you grow mint in your garden, harvest the leaves and dry for a few days on newspaper or paper towel. Crumble into a jar.

Technically, this is the Monsour salad, my grandmother's, my mother's, and my aunts'. Every time our family gathered, which was often, we enjoyed salad prepared this way. I didn't even realize you could buy salad dressing in a bottle. You will not find exact measurements – making this by taste is part of the fun. The "secret sauce" is the dried mint. Once you get the hang of making this salad, you will come back to it over and over again. It's our family's favorite, fresh and simple, and guests always rave.