

## Dave's Tomato and Cucumber Salad

GOURMET SEPTEMBER 2003

Yield Makes 4 to 6 servings

### Ingredients

1/3 cup olive oil

1/4 cup fresh lemon juice

1 tablespoon distilled white vinegar

1 1/4 teaspoons salt

1 teaspoon ground cumin

1/2 teaspoon black pepper

3 3/4 lb vine-ripened or plum tomatoes, cut into 1/3-inch dice (4 cups)

1 lb seedless cucumber, cut into 1/3-inch dice (2 1/2 cups)

3/4 cup finely chopped fresh parsley (from 1 bunch)

1/4 cup finely chopped sweet onion (such as Vidalia, Walla Walla or Noonday)

### Preparation

Whisk together oil, lemon juice, vinegar, salt, cumin, and pepper in a medium bowl. Add tomatoes, cucumber, parsley, and onion and stir to combine. Let stand at room temperature 10 minutes before serving.