

GREEK SALAD WITH SPICED ONIONS

Spiced Onion Ingredients

- 2 Red onions
- 1 C. White vinegar
- 1 C. Sugar
- 1/2 C. Water
- 3 (3-inch) Cinnamon sticks, broke in half

Salad Ingredients

- 1 Head dark green lettuce
- 2 Medium tomatoes, sliced
- 1 Cucumber, sliced
- 1 Tbsp. Olive oil
- 2 Lemons, squeezed to get juice

Method

For Spiced Onions: Peel & trim onions. Halve lengthwise and place cut sides down. Thinly slice. Combine onion, vinegar, sugar, water & cinnamon in container. Close & refrigerate at least 24 hours. Makes 1 quart spiced onions.

For Salad: Line platter with lettuce. Spread tomato and cucumber slices over lettuce. Lift 2 cups Spiced Onions from marinade with slotted spoon and spoon over salad. Discard any cinnamon stick pieces. Sprinkle with mint & pepper.

Mix oil and lemon juice & drizzle over salad. (Remaining onion mix will keep for 1 week.)

