

Mediterranean Cucumber Salad

by Frederique Lavoipierre

Serves Four

For the Salad:

2 cups ¼ inch-diced Armenian cucumber

1 cup crumbled feta

½ cup thinly sliced red onion

2 Tbs. chopped kalamata olives

1 Tbs. chopped parsley

1 cup ½ inch cubes of stale bread

Salt

Freshly ground pepper

For the Dressing:

Juice of 1 lemon

¾ cup fruity olive oil

Combine all salad ingredients, except the salt and pepper. Mix the dressing, then pour three-quarters of it onto the salad, and stir gently. Sprinkle with salt and pepper to taste. Add more dressing if necessary to moisten the bread. Chill for at least two hours before serving.