

## **Cucumber Tomato Salad**

Submitted by: Ginger Janousek: McPherson, KS

2 Large Cucumbers  
2 Large Ripe Tomatoes  
2 T. Extra Virgin Olive Oil  
1 ½ tsp. Rice Vinegar  
1 tsp. Lemon Pepper  
Salt

Peel the cucumbers. Cut them in half lengthwise, and scoop out the seeds. Thinly slice the cucumbers and place in a bowl.

Core the tomatoes. Cut in half lengthwise, and scoop out the seeds. Cut the tomatoes into ½-inch thick wedges. Add to the bowl.

Add the oil, vinegar and lemon pepper. Season with salt, and stir gently to combine.

Serve immediately, or cover and refrigerate for up to 1 hour. Makes 4 servings.