

RABBIT'S SALAD

Ingredients

1 head	romaine lettuce
2	fresh tomatoes
1	cucumber

Directions

1. Remove any damaged outer leaves from the romaine lettuce and throw away.
2. Separate the lettuce leaves.
3. Wash lettuce in cold water.
4. Dry the lettuce with a clean tea towel or paper towel.
5. Tear the lettuce into bite-sized pieces and put into a salad bowl.
6. Wash and dry the tomato and cucumber.
7. Cut up the tomatoes.
8. Peel and slice the cucumbers (peeling is optional for an english cucumber).
9. Add cucumber and tomato to the lettuce.
10. Add the salad dressing and toss the salad just before eating.
11. Enjoy!

Serves 6.

SALAD DRESSING

Ingredients

1/3 cup	red wine vinegar (or white vinegar or a flavoured vinegar of your choice)
2/3 cup	olive oil or sunflower oil
2 tbsp.	sugar
1 tsp.	salt
to your taste	pepper

Directions

1. Combine all ingredients in a liquid measuring cup.
2. Stir fast.
3. Set aside until just before serving the salad. Give the dressing a quick stir and pour $\frac{1}{4}$ to $\frac{1}{2}$ of the dressing on the salad. Be careful not to add too much dressing or it will wilt the lettuce.
4. Save any leftover dressing in the fridge for another day.

