

John's Greek Style Marinated Cucumber Salad

1 large seedless cucumber, quartered lengthwise and sliced
½ red or yellow bell pepper cut into ½ inch squares
½ small Vidalia onion cut into ½ inch squares
12 grape tomatoes halved
12 ripe pitted olives halved
1 tsp Cavender's All Purpose Greek Seasoning
1/2 tsp or more whole leaf oregano
2 tablespoons or more crumbled feta cheese
2 tablespoons lemon juice
1 tablespoon red wine vinegar
3 tablespoons (about) Extra Virgin Olive Oil

Mix salad, less the feta with the Cavenders seasoning.

Mound the feta in the middle.

Drizzle with lemon juice, oil and vinegar.

Sprinkle with the oregano. This salad is better made the day before serving.

Dressing is great mopped up with a good coarse bread

or add 1 or 2 cans of tuna(drained) and you have a dinner salad.