

"What's for Dinner Canton.com"
Cucumber - Tomato Salad
Chef Herrera, C.C.E.

Menu Item	Cucumber - Tomato Salad
<i>Number of Portions</i>	4
<i>Portion Size / Yield</i>	
<i>Cooking Method</i>	
<i>Temperature</i>	41°F
<i>Equipment needed</i>	Mixing bowl, wire whip, measuring cups, measuring spoons and a rubber spatula

Ingredients:

Amount	Item
1	<i>English Cucumbers: Peeled seeded and sliced into "half moon" cuts</i>
1	<i>Ripe tomato, medium diced</i>
1/4 cup	<i>Julienne red onions</i>
2 sprigs	<i>Freshly chopped dill weed</i>
1/4 cup	<i>Olive oil</i>
1 tablespoon	<i>Balsamic vinegar</i>
1/2 teaspoon	<i>Fresh minced garlic</i>
To taste	<i>Salt and pepper</i>
To taste	<i>Sugar</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. Combine all ingredients in a bowl and fold together, chill for one hour. Taste and adjust seasonings.

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.

DON'T FORGET:

- **DID YOU REPORT TO THE CHEF THAT YOU ARE THROUGH WITH YOUR TASK**
- **DID YOU CONTRIBUTE TO CLEAN UP**
- **DID YOU PUT YOUR RECIPE ON CHEF'S DESK**

