

## domates salatasi

tomato salad Popular throughout the Middle East this salad, in its simplest form, contains only tomatoes, onions or spring onions and chopped parsley with an olive oil-lemon juice dressing. The recipe below is from Turkey and is richer, very attractive and appears with all roasts, kebabs and stews.

4 tomatoes, sliced  
1 cucumber, thinly sliced  
juice 1 lemon  
2 tablespoons olive oil  
1 tablespoon parsley, finely chopped  
1 teaspoon mint, finely chopped or ½ teaspoon dried mint  
½ teaspoon salt  
¼ teaspoon black pepper  
a few black olives  
Garnish pinch cumin

On a large plate arrange the tomato and cucumber slices decoratively. In a cup mix the lemon juice, oil, parsley, mint, salt and pepper. Pour this dressing over the tomatoes and cucumbers and chill for 1–2 hours. Just before serving arrange some black olives on the plate. Sprinkle with the cumin and serve.

Middle Eastern Cookery, Arto der Haroutunian