

This recipe was available in print copies earlier in the season; here is a reprise, for those who did not previously pick up a copy or have joined subsequently.

CHOPPED ARABIC SALAD

Active time: 30 min

Start to finish: 30 min

Makes 4 to 6 side-dish servings.

Ingredients

- 1 lemon
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 tablespoons olive oil
- 2 (1/2-lb) cucumbers, peeled, halved lengthwise, seeded, and cut into 1/4-inch dice (2 1/3 cups)
- 1 lb tomatoes (3 medium), cut into 1/3-inch dice (2 1/2 cups)
- 1 cup finely chopped red onion (1 small) or 1 cup chopped scallions (about 5)
- 1 cup coarsely chopped purslane (optional)
- 1 cup finely chopped fresh flat-leaf parsley (from 1 large bunch)
- 1/2 cup finely chopped fresh mint (from 1 bunch)

Method

Cut peel, including all white pith, from lemon with a sharp paring knife. Working over a bowl, cut segments from half of lemon free from membranes and transfer segments to a cutting board, then squeeze juice from membranes and remaining 1/2 lemon into bowl. Transfer 2 tablespoons juice to a large bowl, then finely chop segments and add to measured juice. Add salt, pepper, and oil, whisking to combine. Stir in remaining ingredients.

- Gourmet, May 2004