

# **VANATEE FARM RECIPES**

## **CUCUMBER SALAD**

**½ Cup Water**

**1 – 1 ½ Cup Distilled White Vinegar (to taste)**

**1 – 1 ½ Cup Seasoned Rice Vinegar (to taste)**

**¼ - ½ Cup Vegetable Oil (to taste)**

**¼ Cup Sugar**

**2-3 tsp. Salt (to taste)**

**½ - 1 TBS Ground Black Pepper (to taste)**

**3-5 Cucumbers Peeled & Sliced**

**3-4 Tomatoes Sliced into wedges**

**1 Onion Sliced into Rings (I used a sweet onion)**

- 1. Cut vegetables and place in a large bowl set aside.**
- 2. In second bowl combine minimum amounts of ingredients, whisk together and taste test with a vegetable slice to see what your preference is and adjust.**
- 3. Once you feel you've reached the perfect taste, combine the dressing with the vegetables, stir, cover with a lid and set in the refrigerator overnight.**
- 4. If you feel the taste does not have enough vinegar I would just caution you, once it sits overnight it becomes stronger.**



**VANATEE FARM  
7236 SW MCVEY AVE  
REDMOND, OR 97756  
VANATEEFARM@GMAIL.COM**