

Syrian Salad

1 head romaine lettuce
1 cucumber, thinly sliced
5 radishes, thinly sliced
1 red bell pepper, seeded and sliced
1 green bell pepper, seeded and sliced
2 large tomatoes, cut into wedges
2 scallions, chopped
1 small red onion, sliced
3 ounces feta cheese, sliced or crumbled
1/2 cup stemmed fresh parsley, coarsely chopped
several black olives

Dressing:

1/4 cup olive oil
juice of one lemon
1 tablespoon wine vinegar
1 garlic clove, pressed
salt to taste
fresh-ground black pepper to taste
pinch of dried mint

Rinse the romaine, tear it into bite-sized pieces, and put in salad bowl. Arrange other vegetables attractively over the romaine, topping with the feta, parsley, olives and capers. Combine the dressing ingredients and drizzle over the salad.