

*Assorted berry and peach dessert
and a red onion relish*

Garbanzo Bean, Egg and Vidalia Salad

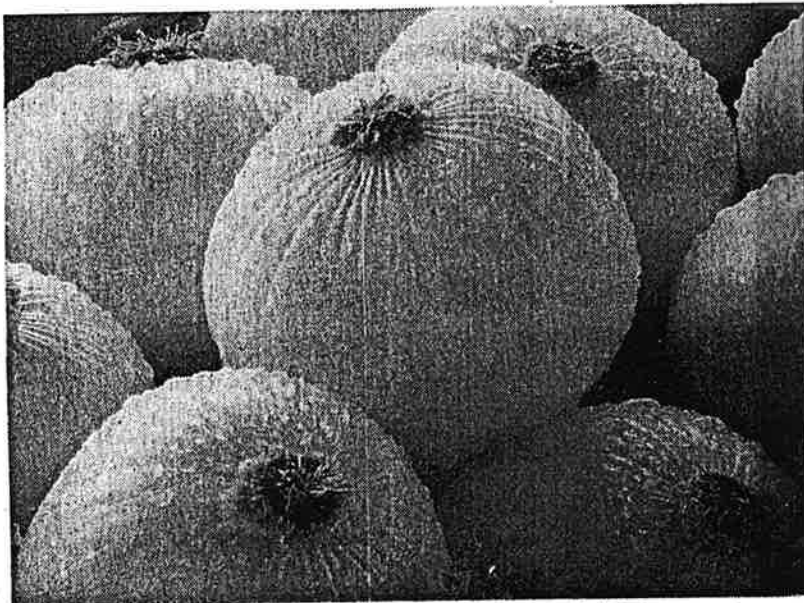
For the salad:

- 2 to 4 large eggs
- 4 cups (lightly packed) torn salad greens (green curly leaf lettuce is good)
- 1 can (16 ounces) garbanzo beans, rinsed and drained
- 1 large Vidalia onion, cut into ½-inch chunks
- ½ seedless cucumber, peeled and cut into ½-inch chunks
- 2 cups cubed (½-inch) firm-ripe tomatoes
- ¼ cup pitted brine-cured black olives (kalamata)
- ¼ cup coarsely chopped Italian parsley
- 2 tablespoons snipped fresh dill, plus few sprigs for garnish

For the dressing:

- ½ cup extra-virgin olive oil
- ¼ cup red wine vinegar
- 1 teaspoon Dijon mustard
- Salt and freshly ground black pepper to taste

To prepare the salad, place eggs in small saucepan and cover with water. Bring to boil. Cover and turn off heat. Let stand off heat, covered, 15 minutes. Rinse under cold water and



Two quick recipes that call for the sweet onions: Garbanzo Bean, Egg and Vidalia Salad, and Vidalia Onion and Lime Relish.

carefully crack and peel off shells. Quarter eggs.

Combine salad greens, garbanzo beans, onions, cucumber, tomatoes, olives, parsley and snipped dill in large bowl. Add hard-cooked eggs.

To prepare dressing, whisk together oil, vinegar, mustard and salt and pepper in small bowl. Add to

salad and toss gently once or twice. Garnish salad with sprigs of fresh dill. Makes four servings.