



Sweet Lambrusco Cucumber Tomato Salad

Description



If you've never had our Lambrusco Wine Vinegar, you should definitely give it a try. It is sweeter than your average Red Wine Vinegar, and makes the most delicious vinaigrette. For this recipe, pair it with your favorite Olive Tap 100% Extra Virgin Olive Oil for a superb simple salad!

Ingredients:

- 1 English cucumber, sliced
- 1 pint cherry or small heirloom tomatoes, sliced
- 1 small red onion, chopped

- 1/4 C. Feta cheese, crumbled
- 3 T. The Olive Tap's [Italian Lambrusco Wine Vinegar](#)
- 2 T. The Olive Tap's [100% Extra Virgin Olive Oil](#) (your favorite)
- The Olive Tap's Seasonello Herbal Sea Salt, to taste

Directions:

1. Whisk together Lambrusco Wine Vinegar and your favorite 100% Extra Virgin Olive Oil, and set aside.
2. Add cucumber, tomatoes, and red onion to a bowl. Sprinkle with Seasonello and toss to coat. Add Feta cheese, and drizzle with vinaigrette. Toss again lightly to combine.

Enjoy!

An Olive Tap Original Recipe by Maria, Lake Zurich, IL

*It's also delicious with [Persian Lime Fused Olive Oil](#) and [Serrano Pepper and Honey Balsamic Vinegar](#)

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