



OZOZ

Blackberry Cucumber Salad

Makes 16 portions (8oz portions)

Ingredients:

8	Large Cucumbers
2 tbsp	Garlic Minced
1 cup	Balsamic Vinegar
1/3 cup	White Sugar
1/3 cup	Blackberries
2/3 cup	Olive Oil
3	Red Onions
	Salt and Pepper to taste

Directions:

Thinly slice cucumbers and onions and set aside in a large mixing bowl.

Using a food processor add minced garlic, balsamic vinegar, white sugar, and raspberries, blend together on high until a uniform consistency.

Lower the food processor the medium speed and slowly add olive oil to create an emulsification (if you do not do this the oil and mixture will eventually separate)

Pour it into the large mixing bowl with the cucumbers and onions and mix very well.

Cover with plastic film and allow to sit in refrigerator for at least 3 hours before serving.