

After a few lessons in Homa's mother's stone kitchen, Ellie was hooked. Her own mother "let me take on more and more of the meal preparation," she says. One of the first things Ellie made was this traditional fresh salad of chopped onion, cucumber and tomatoes, flavored with mint: "Mother couldn't resist the taste."

Shirazi Salad

Makes 6 to 8 servings

3 Roma tomatoes, diced small
1 English/seedless cucumber or 4
small Persian cucumbers, diced small
¼ to ½ cup finely chopped onion
(red or yellow)
1 tablespoon dried mint or ½ cup
chopped fresh mint (or to taste)
Salt and pepper to taste
Ground sumac (optional)
Juice of 1 lime (about 2 tablespoons)
or 2 tablespoons lemon juice
2 tablespoons extra-virgin olive oil



Place diced tomatoes for a few minutes in a colander to release excess liquid. In a large bowl, place the diced tomatoes, cucumbers and onions. Add mint and a generous pinch of salt and pepper. Add sumac, if desired (start with 1 teaspoon.) Add lime or lemon juice and olive oil and toss to coat all. Refrigerate 30 minutes to an hour before serving.

Note: Ground sumac is available at Penzeys Spices, 12001 W. Capitol Drive.

Adapted from <https://www.themediterraneandish.com/shirazi-salad-recipe/>