

# PIPIRRANA SALAD

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## INGREDIENTS

2 large tomatoes  
1 large cucumber  
1 medium onion  
1 large green/red pepper  
2 cloves garlic minced  
A pinch of cumin  
½ teaspoon salt  
3 tablespoons extra virgin olive oil  
2 tablespoon red wine vinegar  
Instructions

## INSTRUCTIONS

**Step 1:** Chop the onion in small cubes and soak in water.

**Step 2:** Chop the tomatoes, cucumber and pepper and place in a bowl.

**Step 3:** Drain the onions and add them to the rest of the vegetables.

**Step 4:** Place the garlic in a mortar with a pinch of cumin and a pinch of salt and a few drops of olive oil until you have a paste. In another small bowl mix the rest of the olive oil, vinegar and salt, add the garlic paste and mix well.

**Step 5:** Add the dressing to the salad and mix well. Cover and refrigerate.

**Step 6:** Serve chilled with some crusty bread

THE  
COOKERY

by The Secret Jozi Chef