

Summer Mint Salad

Ingredients

1 small can pineapple slices, drained
4 firm ripe tomatoes, thickly sliced
1 large cucumber
chopped mint
2 Tbs finely chopped mint
1/3 cup white vinegar
1/4 cup oil
salt and pepper

Directions

Cut pineapple slices into large pieces. Score cucumber with a fork and slice thinly. Put tomatoes, pineapple and cucumber in a bowl. Pour over prepared dressing; toss well. Refrigerate. Before serving sprinkle over with chopped mint.

Put mint and vinegar in a small saucepan; bring to the boil. Reduce heat and simmer 1 minutes. Remove from the heat and allow to cool. When cold, strain into a screw-top jar, add oil, and season to taste with salt and pepper. Shake well.