

Green Salad Recipe

(Ensaladang Pinoy)

Ingredients:

Lettuce leaves, torn
3-4 medium tomatoes, quartered
1 medium yellow onion, sliced vertically
1 medium cucumber, peeled and cut in 1-cm slices

Dressing:

200 g castor sugar
750 ml white or cider vinegar
1 teaspoon salt
1 tablespoon patis (fish sauce)
Freshly ground black pepper

Method:

In a salad bowl, toss together lettuce, tomatoes, onion and cucumber. Make the dressing by combining sugar, vinegar, salt and patis in a bowl. Stir well to blend flavors. Add freshly ground pepper. Let rest a few minutes then pour over tossed vegetables just before serving.

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