

TIO PEPE SALAD

Pepe's Restaurant in Tampa

comments

This is my favorite salad to serve with crusty Cuban bread. It can be a meal in itself.

notes

Serves 6-8

prepare in advance

Ingredients

Wash, then cut into large pieces

4 tomatoes or 8 plum tomatoes; drain or squeeze out most of the seeds

Wash

1-1/2 heads of iceberg lettuce

Count out

40 small green olives, with pimentos

Measure and mix together

1/2 C olive oil (or less if you wish)
3 T wine vinegar or juice of 1 lemon

Measure

1/4 C finely grated fresh Romano cheese

Cut

1/4 cup small squares of sliced ham
1/4 C small squares of sliced Swiss cheese

Peel

1 garlic clove

complete recipe

Cut the garlic clove and rub around the inside of the salad bowl.

Tear the lettuce into the salad bowl.

Add tomatoes, olives, ham, and Swiss cheese and toss.

Shake up, then pour on the oil and vinegar and toss.

Sprinkle the Romano cheese over and toss again.