

Sauces

Cucumber Relish

Pam Brandon and Anne-Marie Hodges - The Divas of Dish
Palm Beach Post

1 seedless cucumber, peeled and diced
2 large or 4 small heirloom tomatoes, diced
1/4 medium red onion, minced
1/4 cup fresh parsley, minced
1 teaspoon dried oregano
1 tablespoon red wine vinegar (or more, to taste)
2 tablespoons extra-virgin olive oil
1/2 teaspoon agave nectar (optional)
coarse salt and freshly ground black pepper (to taste)

In a medium mixing bowl, combine the cucumber, tomato, onion, parsley, oregano, vinegar, oil, agave, salt and pepper. Toss to combine.

Per Serving (excluding unknown items): 264 Calories; 27g Fat (90.5% calories from fat); 1g Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 5 1/2 Fat.