

● new-from Hudson's kitchen

SALAD

SALAD MAXIM

INGREDIENTS:

YIELD: 6 - 8 Servings

2	Large Tomatoes	
2	Green Peppers	1 tbsp. Wine Vinegar
1/2 lb.	Cooked Green Beans, cooled	
5 ozs.	Anchovies	Salt and Pepper
8	Ripe Olives	
3	Eggs, hard boiled	
1	Medium Onion, sliced fine	
1 med. can (1 lb.)	Tunafish	
3 tbsps.	Olive Oil	

(over)

METHOD:

1. Peel and quarter two of the eggs, cut the third in slices.
2. Remove seeds and filaments from green peppers and cut into thin strips.
3. Slice onions and tomatoes, stone the olives. Rinse anchovies under running water to remove excess salt.
4. Put vegetables, quartered eggs, anchovies and the tuna in small chunks into a salad bowl. Pour over oil - vinegar dressing seasoned with salt and pepper. Toss lightly, decorate with slices of eggs. Serve in lettuce lined bowls.