



Quail Mountain Fresh Mint

MINT GARLIC ZUCCHINI SALAD

Minty Garlic Salad

1 ½ SMALL ZUCCHINI

4 CLOVES GARLIC

1 CUP FRESH MINT

¼ OLIVE OIL

½ RED WINE VINEGAR

3 t GARLIC SALT TO TASTE

STEAM OR MICROWAVE ZUCCHINIS UNTIL COOKED BUT VERY FIRM. CUT INTO ¼ INCH STRIPS. LAY IN A SHALLOW BOWL. CHOP GARLIC AND MINT UNTIL FINE. COMBINE OLIVE OIL, VINEGAR, MINCED GARLIC, MINT AND GARLIC SALT. POUR DRESSING OVER COOLED COOKED ZUCCHINI. CHILL THOUGHLY BEFORE SERVING.

GARNISH WITH ADDITIONAL MINT.

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"We Grow Culinary Excitement!"™