



Cucumber & Tomato Salsa

Recipe from Sous Chef Todd Diemert

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| 2 cucumbers, peeled, seeded, and diced | 1/4 cup olive oil |
| 4 Roma tomatoes, seeded and diced | 1 pinch dill weed |
| 1 tablespoon fresh red pepper, diced | 1 pinch cumin |
| 1 tablespoon red onion, diced | 1 pinch dried red pepper |
| 2 tablespoons green onion, sliced | 1/2 teaspoon garlic salt |
| 1 tablespoon fresh parsley, chopped | 1/2 pinch cayenne pepper |
| Juice of one lime | 1 pinch lemon pepper |

Mix all ingredients in mixing bowl with a rubber spatula and refrigerate for at least one hour.

Chef's note: Be careful with the cayenne pepper!