

Soaked Salad

- 2 heads lettuce, such as a combination of romaine, Boston or iceberg, torn into pieces**
- 2 large tomatoes, roughly chopped**
- Sliced pimento-stuffed green olives, to taste**
- Sliced green onion, to taste**
- 6 tablespoons olive oil**
- 1 tablespoon white wine vinegar**
- 1 tablespoon fresh lemon juice**
- 1/2 teaspoon salt**
- 1/4 teaspoon ground black pepper**
- 1/8 teaspoon granulated sugar**
- 1 teaspoon finely minced garlic**
- 1 tablespoon finely minced fresh parsley**
- 1/2 teaspoon dried basil OR 1 teaspoon minced fresh basil**

Place lettuce, tomatoes, olives and green onion in a large stainless steel, porcelain or plastic bowl.

In a small bowl, combine olive oil, wine vinegar, lemon juice and seasonings; whisk with a wire whisk or fork or combine in an electric blender. Pour over salad and toss to mix thoroughly. It's OK to bruise the chunks of tomato a bit; their juice is an important part of the dressing. Just don't mash them. Cover salad bowl with plastic wrap and refrigerate for at least 3 hours before serving.