

FIRE AND ICE SALAD

6 CUP	ROMA TOMATOES	Diced Large
3 CUP	MULTI-COLOR PEPPERS	Three Pepper
1 PINT	RED ONION	One Large Onion
1 EA	CUCUMBER (ENGLISH)	Pared and Sliced
0.75 CUP	RICE WINE VINEGAR	3/4 cup
1.5 TSP	SPICE CELERY SALT	1 1/2 tsp
4.5 TSP	SUGAR (GRANULATED)	4 1/2 tsp
0.13 TSP	SPICE MUSTARD SEED WHOLE	1/8 tsp
0.5 TSP	KOSHER SALT	1/2 tsp
0.13 TSP	SPICE PEPR RED CAYENNE GRND	1/8 tsp
0.13 TSP	PEPPER BLACK	1/8 tsp
0.25 CUP	TAP WATER	1/4 cup

Cut tomatoes into quarters or eighths (large diced).

Halve the green pepper, seed and slice into thin strips.

Slice onion into thin rings.

Peel and slice the cucumber and set aside.

Combine rice wine vinegar, celery salt, sugar, mustard seed, salt, cayenne, black pepper and water in a saucepan, bring to a boil and boil furiously for 1 minute. Pour mixture over tomatoes, green peppers and onions, cool slightly, then refrigerate.

Just before serving add sliced cukes and serve.