



## THE OLIVE AND THE GRAPE

Mentor West Side Market Kamm's Corner  
440-974-0778 216-252-0778 [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)

### SPINACH SALAD WITH LEMON PEPPER DRESSING

1/2 cup ***extra virgin olive oil***  
2 tablespoons ***Raw, Organic, Apple Cider Vinegar***  
2 teaspoons ***Lemon and Basil Seasoning***  
2 packages (5 to 6 ounces each) spinach leaves  
1 cup sliced mushrooms  
Crumbled bacon  
Chopped hard-cooked eggs, sliced red onion and croutons (optional)

1. Mix olive oil, vinegar and Seasoning in small bowl with wire whisk until well blended.
2. Toss spinach and mushrooms in large bowl. Top with bacon, eggs, red onion and croutons, if desired. Serve with dressing.

### MEDITERRANEAN SUNSHINE SALAD

1 yellow bell pepper  
1 red or orange bell pepper  
1 sweet onion, or red onion  
1 cucumber (English, seedless is recommended)  
4 tomatoes (meaty)  
Parmesan Cheese  
Cubed Mozzarella cheese

Chop all vegetables into large, bite size pieces. Place into bowl, add mozzarella cheese; sprinkle with Parmesan cheese. Drizzle with ***Basil Garlic Dipping and Seasoning Oil\****. Add a splash of ***Red Wine Vinegar***. Stir to mix. Refrigerate 1 hour to allow flavors to mix.

Note: Fresh spinach leaves, salami, etc can also be added. Be creative! \*Or use ***Italian EVOO*** and 2 teaspoons of ***Tutti Italian Seasoning***.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE