

Carambola and Lettuce Salad

1 head of Romaine Lettuce, washed and dried

2 large or 3 medium Carambolas sliced

2 T Balsamic Vinegar

4 T olive oil

2 T chopped mint

Salt and pepper to taste

Procedure

On a plate fan out the lettuce leaves, going all the way around making a ring and making a second layer if needed. Larger leaves first and smaller ones subsequently.

Lay the carambola slices in the center.

Combine the vinegar, olive oil, chopped mint, salt and pepper and drizzle over the salad. or drizzle a little bit over the carambola slices and serve the rest on the side so people can help themselves.

This amount can serve four salads as starters or six small ones as a side dish.