

This Vegetable salad is a very nice main course vegetarian. Great for those upcoming summer picnics!

Vegetable Salad - Gado Gado

- 2 tbs. oil
- 1/4 cup finely chopped onions
- 2 minced garlic cloves
- 1/2 cup peanut butter
- 1 tsp. sugar
- 1/2 tsp. salt
- 1/4 tsp. dried chili peppers
- 2 tsp. grated lemon rind
- 3/4 cup coconut milk or light cream
- 3/4 cup water
- 1 cup cooked sliced green beans
- 1 cup shredded cabbage, cooked 5 minutes
- 2 tomatoes, diced
- 2 cucumbers, sliced
- 2 hard-boiled eggs, coarsely chopped
- Shredded lettuce

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Do you find that fresh spinach or lettuce goes bad before you can get it eaten? Try wrapping the item in a dry paper towel and then put it in a plastic Ziploc bag before storing in the refrigerator.

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Heat the oil in a skillet; sauté the onions and garlic for 3 minutes. Stir in the peanut butter, sugar, salt, chili peppers, lemon rind, and very gradually the coconut milk mixed with the water. Cook over low heat 5 minutes stirring frequently. Cool.

Make a bed of lettuce. Arrange the beans, cabbage, tomatoes, and cucumbers over it. Sprinkle with the eggs. Serve the dressing in a bowl.